



Vodka Pasta with Pine Nuts

Why does Tayla make this meal so often? Is it the cream sauce? The sausage? The garlic? Or is it the vodka?

TAYLA'S VODKA PASTA

- 2 T olive oil
- 1 small yellow onion, diced
- 3 garlic cloves, minced through a press
- 1/2 t red pepper flakes
- 28 oz can crushed tomatoes in puree
- 1 t salt
- 1 lb Italian sausage
- 8 oz penne pasta
- 2 T vodka
- 3/4 C cream
- 2 T fresh basil, shredded
- 1/4 C grated fresh Parmesan

Heat olive oil over medium heat. Add onion and cook for 5-7 min. Add garlic and red pepper flakes and cook 1 min more. Add tomatoes and salt. Simmer uncovered 20 min.

Meanwhile, cook the sausage in a skillet over medium heat until cooked through. Add sausage to tomato sauce with slotted spoon.

Cook pasta in boiling salted water until 2 min from being al dente. Add 1/4 C hot pasta water to tomato sauce, then drain noodles. Add noodles and vodka to tomato sauce and cook 2-3 min until pasta is al dente. Reduce heat. Add cream. Let sit 4 min for pasta to absorb more sauce.

Add basil. Serve with Parmesan on the side.

Serves 4-6.

Pairing: Sangiovese