

Penne alla Vodka

Primi Piatti

Serves: 4



A creamy and delicious dish that will no doubt become one of your favorites!

4 tbsp. **QCOM Roasted Garlic Olive Oil**
1 small onion, minced
1 28 oz. can crushed tomatoes
1/4 cup vodka

4 tbsp. heavy cream
1 lb. penne pasta
Salt and pepper to taste
Parmesan cheese, for grating at the table

In a large sauce pan, heat the oil then add onion, season with salt and cook over low heat for 15 minutes, stirring often, until glassy. Add the tomatoes and vodka to the onion and continue to cook for 15-20 minutes. Whisk in the cream and remove from heat. Cook penne as directed on package. Add the sauce to pasta, toss to coat. Serve immediately, grating Parmesan at the table.

Wine Pairing: Sangiovese