



## JERNEJ KITCHEN

# PENNE ALLA VODKA

*Make Penne alla Vodka for date nights or easy midweek dinner. This creamy and delicious pasta recipe is simple, quick, and the sauce is the creamiest ever.*

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	30	MINUTES

### PENNE ALLA VODKA

300 g (10.5 oz) small penne  
2 tbsp olive oil  
1 onion  
1 tsp oregano  
½ tsp chili powder  
3 garlic cloves  
1 tbsp chopped parsley  
2 basil leaves  
1 tbsp tomato paste  
50 ml (3 tbsp) vodka  
200 g (1 cup) tomato passata  
100 ml (1/2 cup) heavy cream  
1 tbsp grated Parmesan cheese, to serve

### PENNE

Cook the penne according to the package instructions. Drain the penne and save 180 (2/3 cup) cooking water.

### SAUCE

Place a pan with olive oil over medium heat. Add diced onion, chopped oregano, and chili powder. Saute for 5 minutes while stirring occasionally. Add minced garlic, chopped parsley, and chopped basil. Stir and cook for 2 minutes. Stir in the tomato paste and cook for 2 - 3 minutes. Add the vodka and cook for 2 minutes for the alcohol to evaporate. Add the tomato passata and season with salt and pepper. Cook for 5 minutes.

### PENNE ALLA VODKA

Stir the preserved pasta cooking water into the sauce along with heavy cream. Bring to a boil. Add the cooked penne, stir, and remove from the heat. Divide the Penne alla Vodka between four plates and sprinkle with grated Parmesan cheese before serving.

### TOOLS AND EQUIPEMENT

pot  
pan  
colander