

## Penne Pasta with Spicy **PINK** Vodka Sauce

Prep Time: **10 Min** Cook Time: **15 Min** Ready In: **25 Min** Servings: **8**

### Ingredients

- 1 pound uncooked penne pasta
- 4 cloves garlic, minced
- 1 (28 ounce) can crushed tomatoes
- 2-4 tablespoons vodka
- ¼ cup chopped fresh parsley or Basil
- 2 (3.5 oz) links sweet Italian sausage (optional)
- ¼ cup extra virgin olive oil
- ½ teaspoon crushed red pepper flakes
- 1 teaspoon salt
- 1/2 cup heavy whipping cream
- ¼ cup Parmesan Cheese

### Directions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In large skillet, heat oil over moderate heat. *Optional with Sausage: Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown.* Add garlic and red pepper and cook, stirring until garlic is golden brown.
3. Add tomatoes and salt; bring to boil. Reduce heat and simmer 15 minutes.
4. Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley or basil and serve!

## Penne Pasta with Spicy **PINK** Vodka Sauce

Prep Time: **10 Min** Cook Time: **15 Min** Ready In: **25 Min** Servings: **8**

### Ingredients

- 1 pound uncooked penne pasta
- 4 cloves garlic, minced
- 1 (28 ounce) can crushed tomatoes
- 2-4 tablespoons vodka
- ¼ cup chopped fresh parsley or Basil
- 2 (3.5 oz) links sweet Italian sausage (optional)
- ¼ cup extra virgin olive oil
- ½ teaspoon crushed red pepper flakes
- 1 teaspoon salt
- 1/2 cup heavy whipping cream
- ¼ cup Parmesan Cheese

### Directions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In large skillet, heat oil over moderate heat. *Optional with Sausage: Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown.* Add garlic and red pepper and cook, stirring until garlic is golden brown.
3. Add tomatoes and salt; bring to boil. Reduce heat and simmer 15 minutes.
4. Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley or basil and serve!