



Cherry Tomato Pasta alla Vodka

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes

- 1/4 cup extra virgin olive oil
- 1 shallot, chopped
- 4 cloves garlic, chopped
- 2 tbsp fresh oregano
- 1-2 tsp crushed red pepper flakes
- 6 cups cherry tomatoes, halved if large
- 1/2 cup vodka
- Kosher salt and black pepper
- 1 cup heavy cream or canned coconut milk
- 1 pound short cut pasta
- 3 tbsp unsalted butter
- 3/4 cup grated Parmesan cheese plus more for serving
- 1/2 cup fresh basil, roughly chopped

Heat the olive oil in a large skillet with sides over medium-high heat. Add the shallots and cook until the shallots begin to soften, about 3 minutes. Add the garlic, oregano, tomatoes, and chili flakes. Cook 8-10 minutes, until the tomatoes burst and begin to stick to the bottom of the pan. Remove from the heat. Blend about half the tomatoes in a blender until smooth, stir the tomato sauce back into the skillet.

Place the skillet over medium heat. Stir in the vodka, cook 2 minutes, then stir in the cream. Season with salt and pepper. Keep warm over low heat.

Meanwhile, bring a large pot of salted water to a boil. Boil the pasta according to package directions, until al dente. Drain.

Add the pasta, butter, parmesan, and basil to the sauce, tossing until the butter has melted.

Divide the pasta among plates and top with basil and cheese. Enjoy!

Recipe by Half Baked Harvest