



Makes: 4 servings

Prep Time: 10 minutes Cook time: 25 minutes

Total Time: 35 minutes

Giant Fusilli a la Vodka

Ingredients

Tomato Vodka Sauce:

- 1/4 cup extra-virgin olive oil
 - 1 shallot, chopped
 - 4 cloves garlic, chopped
 - 2 tbsp fresh oregano
 - 1 tsp crushed red pepper flakes
 - 2 28-ounce cans whole tomatoes
 - 1/2 cup vodka
 - 1 cup heavy cream or canned coconut milk
 - 1 tbsp sugar
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- 1 pound giant fusilli pasta (colonne pompeii)
 - 3 tbsp unsalted butter
 - 3/4 cup grated Parmesan cheese
 - 1/2 cup fresh basil, roughly chopped

Instructions

Prepare Sauce:

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.

Pour tomatoes with juices into a medium bowl. With your hands, crush the tomatoes until they are broken up into small pieces.

To the skillet, add the garlic, oregano, tomatoes, and chili flakes. Cook 15-20 minutes, until heated

through and starting to thicken. 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!