

Save

Penne Alla Vodka

NIGELLA LAWSON
 |
 45 minutes
 8 to 10 servings

Penne alla vodka is the perfect recipe for easy entertaining: short pasta is easier to cook in quantity than long strands and the sauce is amusingly retro -- think 1960s Rome, where the dish originated. But it is seriously good.

Featured in: At My Table; Pasta That Adds Bite To Vodka.

Suzy Allman for The New York Times

Vegetarian,
 Cream,
 Penne,
 Vodka,
 Italian

Cooked
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INGREDIENTS

- Salt
- 1 cup finely chopped onion
- 2 tablespoons garlic-infused oil
- 1 28-ounce can plum tomatoes or 3 cups finely chopped fresh tomatoes
- 2 tablespoons heavy cream
- 2 pounds penne rigate
- ½ cup vodka
- 4 tablespoons butter
- Grated Parmesan cheese, for serving

PREPARATION

Step 1

Bring a large pot of lightly salted water to a boil. Place a large sauté pan over medium-low heat, and add onion, oil and a sprinkling of salt. Sauté onion until soft and beginning to caramelize, about 10 minutes.

Step 2

Add tomatoes and their juices, and simmer for 15 to 20 minutes. Add heavy cream, and remove from heat.

Step 3

Add pasta to boiling water and cook until al dente. Drain pasta and return to cooking pot. Add vodka, butter and salt to taste. Gently mix penne until butter is melted. Add tomato mixture, and mix until pasta is coated.

Step 4

To serve, transfer pasta and sauce to a large warmed bowl. Pass Parmesan cheese for guests to serve themselves.

NOTES

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