

SUMMER HOUSE

SANTA MONICA®

RIGATONI ALLA VODKA

Serving size: 6

PASTA INGREDIENTS

- 1 lb. dry rigatoni
- 2 cups frozen peas
- Salt to taste
- Parmesan cheese to taste

VODKA SAUCE INGREDIENTS

- 3 Tbsp. olive oil
- 1 small onion, minced
- 3 cloves garlic, chopped
- 1 tsp. hot crushed red pepper flakes
- 1 tsp. dry oregano
- 2 Tbsp. vodka
- 1 can of crushed tomatoes (28 oz.)
- 2 cups heavy cream
- 3 Tbsp. grated Parmesan cheese
- 2 Tbsp. butter
- 2 Tbsp. chopped fresh basil
- Salt to taste

VODKA SAUCE METHOD

1. Place a heavy bottomed pot over medium heat. Add the olive oil.
2. When the olive oil is hot, add the onion and sauté for 7 minutes, stirring until soft and just turning golden.
3. Add the garlic, hot crushed red pepper flakes and oregano. Stir until aromatic, about 1 minute.

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4. Turn off the heat and add the vodka. Stir until the sizzling stops.
Turn the heat back on and cook until the pan is almost dry.
5. Add tomatoes, bring to a boil, reduce heat to a simmer and cook, stirring often for 30 minutes.
6. Add heavy cream and return to a boil.
7. Add Parmesan and basil and purée with an immersion blender, or, allow sauce to cool for 10 minutes, then process in a blender or food processor.
8. Adjust seasoning to taste.

PASTA METHOD

1. While sauce cooks, boil salted water according to package directions.
Add pasta and cook until al dente, approximately 8-10 minutes.
2. Drain pasta and reserve 1 cup of the pasta water.
3. Return the pasta and reserved water to the pot. Add the sauce and set heat to medium-high. Stir until sauce is tacky and pasta is cooked completely.
Stir in peas until they are thawed and hot.
4. Place into a large serving dish and sprinkle with Parmesan.

