

ANTICO POSTO

SPICY RIGATONI ALLA VODKA

Serving Size: 4

INGREDIENTS

2 ½ cups marinara sauce (of choice)

½ cup vegetable stock

2 Tbsp. grated parmesan cheese

2 Tbsp. Calabrian chili paste

⅓ cup vodka

¾ tsp. kosher salt

½ cup heavy cream

red chili flakes (pinch)

2 Tbsp. butter

1 lb. rigatoni (of choice)

salt (to taste)

fresh basil, torn (to taste)



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METHOD

1. Bring a large pot of salted water to boil.
2. Add marinara sauce, vegetable stock, grated parmesan cheese, Calabrian chili paste, vodka, kosher salt and red chili flakes to a blender. Blend until smooth.
3. Add heavy cream and continue to blend until thoroughly combined.
4. Add rigatoni to boiling water and cook until al dente, about 9-11 minutes, stirring frequently.
5. While the rigatoni is cooking, add vodka sauce to a saucepan and bring to a simmer.
6. Add butter and whisk until fully incorporated into the sauce. If the sauce seems too thick, add a small amount of pasta water. If the sauce seems too thin, simmer until it thickens.
7. Toss cooked rigatoni with the finished vodka sauce. Plate and top with grated parmesan cheese and torn fresh basil.

