

## **Rigatoni with Vodka Sauce**

### **Ingredients**

1 medium onion chopped fine  
6 garlic cloves, chopped  
½ cup Parmesan cheese, grated, and more for serving  
¼ cup Extra Virgin Olive Oil  
1 4.5 oz. tube of tomato paste, double concentrated  
½ tsp. crushed red pepper seeds  
2 oz. Vodka  
¾ cup half and half  
1 lb. short pasta (mezzi rigatoni, farfalle, shells)  
Chopped fresh basil leaves for garnish

### **Preparation**

Bring large pot of water to boil for pasta, add salt, boil 1 minute less than recommended for al dente.

Meanwhile in large skillet or Dutch oven heat olive oil it shimmers. Add onion and garlic and cook until softened, about 5 minutes. Add red pepper flakes and entire tube of tomato paste, stir often and cook until paste darkens about 5 minutes.

Add vodka and stir until incorporated. Lower heat and add ½ cup of pasta water then slowly add half and half, stir until sauce is creamy.

Drain pasta and save 1 cup of pasta water. Add pasta to sauce and ½ cup of pasta water, mix and add cheese. Stir until well combined and smooth. Season with salt and pepper and add remaining pasta water if sauce needs thinned.

Serve with additional cheese, garnish with basil leaves and drizzle with olive oil.