

# SPICY RIGATONI ALLA VODKA WITH SUN-DRIED TOMATOES

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COOK TIME: 25mins

SERVES: 2

CALORIES: 531 kcal (PER SERVING)

## INGREDIENTS

250 g/9 oz rigatoni  
3 tbsp olive oil  
2 shallots, finely chopped  
4 cloves garlic, minced  
1 can (400 ml/14 oz) crushed tomatoes,  
like San Marzano tomatoes  
4 tbsp tomato paste  
1/2 cup/100 ml vodka  
100 g/3.5 oz sun-dried tomatoes  
1 small jar (290 g/10 oz) roasted bell  
peppers, drained  
1/2 cup/100 ml heavy cream  
30 g freshly grated parmesan, plus more  
for serving  
sea salt + black pepper  
1/2 tsp red pepper flakes, or more to taste  
1 tbsp chopped fresh thyme leaves

## DIRECTIONS

Get all the prep done before you start cooking: mince the garlic and finely chop the shallots.

Bring a large pot of generous salted water to a boil. Cook the rigatoni until al dente according to the package directions. Drain, reserving 1/2 cup of the cooking water.

While the pasta cooks, prepare the sauce. Heat the oil in a large pot over medium heat. Add the shallots and garlic, cook until soft, about 3 minutes. Add vodka to deglaze the pan and stir to incorporate, simmer for 2 minutes. Stir in the crushed tomatoes and about 1/4 cup of the pasta cooking water. Season with salt and pepper. Reduce the heat to low and simmer for 15 minutes.

Stir in the sun-dried tomatoes, cream, chili flakes and thyme, cook 3 minutes more.

Remove from heat. Mix the sauce with an immersion blender until smooth. Add rigatoni and parmesan to the sauce, toss to combine. Adjust salt and pepper. If needed, add a splash of the pasta cooking water to thin the sauce.

Divide pasta among bowls. Top with remaining parmesan cheese and chili flakes, if desired. Enjoy!

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