

# SPICY PASTA ALLA VODKA WITH 'NDUJA

SERVINGDUMPLINGS.COM

COOK TIME: 15mins

SERVES: 4

CALORIES: 572 kcal (PER SERVING)

## INGREDIENTS

10.5 oz/300 g pasta

2 tbsp olive oil

4 garlic cloves, grated

1 tsp each: salt, black pepper,  
dried oregano, dried thyme

4.5 oz/140 g double concentrated tomato paste

1/3 cup/80 ml vodka

1 cup/240 ml cream 20% fat

3.5 oz/100 g 'nduja sausage,  
less for a slightly spicy taste

1.5 oz/40 g grated Parmesan

## DIRECTIONS

Bring a large pot of generously salted water to a boil, add the pasta and cook until al dente. Scoop up 1/2 cup cooking water and drain the pasta.

While the pasta is boiling, prepare the sauce. Start by grating the garlic.

Heat oil in a large skillet over low. Add garlic and sweat until fragrant, about 1 minute. Stir in spices, add tomato paste and increase the heat to high. Stir almost constantly and cook for about 2 minutes. Stir in 'nduja sausage and cook for 1 minute more.

Add vodka, stir and simmer for 2 minutes over low. Pour in cream and bring to a simmer. Stir in Parmesan, add the pasta and 1/4 cup cooking water, toss to combine. Stir until the sauce thickens slightly, and the pasta is coated with a silky saucy layer. If the sauce is too thick, add some of the remaining pasta water, if needed. Finish off with black pepper. Serve immediately!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.