

Pasta Alla Vodka

By [Colu Henry](#).



Julia Gartland for The New York Times. Food Stylist: Ali Slagle.

Time 30 minutes

Level

Rating 5 ★★★★★ (5406)

Note [Read 345 community notes](#) ↕

Save

Give



INGREDIENTS

Yield: 4 to 6 servings

- Kosher salt
- 1 pound rigatoni or penne pasta
- 2 tablespoons olive oil
- 4 ounces diced pancetta, optional

PREPARATION

Step 1

Bring a large pot of salted water to a boil (2 heaping tablespoons kosher salt to about 7 quarts water). Add the pasta and cook according to package instructions until al dente.

Step 2

Meanwhile, prepare the sauce: Heat the oil in a deep 12-inch skillet or pot over medium. Add the

- 1 medium yellow onion, finely chopped
- 2 garlic cloves, finely chopped
- ½ teaspoon red-pepper flakes
- ¾ cup vodka
- 1 (28-ounce) can crushed tomatoes
- Freshly ground black pepper
- ¾ cup heavy cream
- ¼ cup grated Grana Padano or Parmesan cheese, plus more for serving
- 1 tablespoon roughly chopped fresh oregano
- 2 tablespoons roughly chopped Italian parsley

Add to Your Grocery List

Ingredient Substitution Guide

[Nutritional Information](#)

pancetta, if using, and fry until crispy, stirring occasionally, 3 to 5 minutes. Add the onion, garlic and red-pepper flakes and cook, stirring occasionally, until onion is translucent, about 3 minutes. Turn the heat to medium-low, add the vodka and cook until reduced by half, 2 to 3 minutes.

Step 3

Stir in the tomatoes and then fill the can halfway with water and swish it around to loosen up any leftover tomatoes; add a quarter to half of the water to the pan. Simmer until the sauce begins to thicken, about 10 minutes, and season with salt and pepper. If you prefer your sauce a little looser, go ahead and add the remaining water and simmer 2 to 3 minutes more. Reduce heat to low, add the cream and cook, stirring, until the sauce becomes an even pinkish-rust color, about 1 minute.

Step 4

Stir in the cooked pasta and ¼ cup cheese; toss to coat. Season to taste with salt and pepper. Divide among bowls, top with additional cheese, if desired, and sprinkle with the oregano and parsley.

Similar Recipes

[Breakfast Carbonara](#)

[Slow-Cooker...](#)

[Homemade Hamburge...](#)



RATINGS

★5 out of 5
5406 user ratings

COOKING NOTES

Add Note

Your rating