

## PENNE ALLA VODKA

### INGREDIENTS

*SERVES 4 to 6*

Kosher salt, plus more to taste

1 pound penne pasta

1/4 cup olive oil

1 teaspoon crushed red chile flakes

12 cloves garlic, thinly sliced lengthwise

1 32-ounce can whole, peeled tomatoes in juice, crushed by hand

1/4 cup vodka

3/4 cup heavy cream

1 cup Parmesan

Freshly ground black pepper, to taste

Finely chopped parsley, to garnish

Bring a large pot of salted water to a boil over high heat; add penne and cook, stirring, until al dente, about 11 minutes. Meanwhile, heat oil in a 6-quart saucepan over medium heat; add chile flakes and garlic and cook, stirring, until soft and lightly browned, about 3 minutes. Add tomatoes and vodka and cook, stirring, until slightly reduced, about 5 minutes. Stir in cream and cheese, season with salt and pepper, and stir until smooth.

Drain pasta, and transfer to pan with sauce. Toss pasta with sauce until evenly coated.

Transfer to a serving platter and sprinkle with parsley.