

## Spicy Rigatoni Vodka with Creamy Basil Sauce



### SIZE

For 2

### PREPARATION

30 minutes

### DIFFICULTY



Level 1



Level 1



Traditionally vodka sauce is made with cream and vodka. Here, we omit both ingredients while still maintaining the classic vodka sauce flavors and characteristics. Our vegan Creamy Basil Sauce is the star of the show here and is amplified with the use of red pepper flakes and optional parmesan cheese.

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## Ingredients

**16oz** rigatoni or penne

salt

**2 Tbsp** olive oil

**1** shallot, minced

**1** clove garlic, minced

**1 jar** creamy tomato basil sauce

**1 tsp** red pepper flakes

grated parmesan, to serve

## Process

1

**Bring a large pot of water to a boil and add salt (don't be bashful here)! Pour in the pasta and cook per back of the box until just shy of al dente.**

2

**Meanwhile, add the olive oil and shallot to a 12-inch skillet and cook until softened, about 5 minutes. Stir in the garlic and cook until fragrant, about 2 minutes. Add the **not just creamy basil pasta sauce**, and red pepper flakes and bring to a simmer.**

3

**Once the pasta is al dente, reserve  $\frac{1}{2}$  cup of pasta water. Add the drained pasta and reserved water to the skillet with the sauce and stir to coat. Cook for 2 more minutes until the sauce thickens slightly and begins to stick to the rigatoni. Transfer to serving bowls, garnish with extra red pepper flakes (if desired), and sprinkle with grated parmesan.**