

Idiot's Kitchen Recipe – Pasta alla Vodka Sauce with Shrimp

Recipe from www.idiotskitchen.com



Ingredients:

1 – 28 ounce can Crushed Tomatoes
1 pound Farfalle or Bowtie Pasta (or any other short pasta such as Penne)
1 ½ pounds peeled and de-veined shrimp
Vodka (1 cup)
Chicken Broth – Low Sodium (1 cup)
Heavy Cream (½ cup)
Olive Oil
Onion
Garlic
Fresh Basil (for garnish)
Salt & Pepper

Dice a medium onion into small pieces. Sauté in 2 Tablespoons Olive Oil until tender and translucent.

Smash, peel and chop 2-3 cloves of garlic and add to the pan.

CAREFULLY (away from the flame of a gas stove) add 1 cup of Vodka to the pan. Simmer until reduced by ½ and golden brown.

Add 1 – 28 ounce can of crushed tomatoes and 1 cup of low-sodium chicken broth to the sauce.

Simmer and reduce until thick and bubbly.

To cook the shrimp, sauté in 1-2 Tablespoons Olive Oil for a few minutes until pink and slightly curled on the edges.

Cook pasta in a Large pot of salted water 8 – 10 minutes until *al dente*.

Add ½ cup of Heavy Cream to the sauce, stir to combine and remove from heat.

Drain pasta and add to the sauce.

Serve pasta and sauce topped with sautéed shrimp and garnished with fresh basil.