

# Penne al Vodka



## INGREDIENTS

¼ cup	Olive Oil
4 cloves	Garlic
½ tsp	Crushed Red Pepper
1 can 28oz	Crushed Tomato
¼ cup	Basil
¼ cup	Fresh Parsley
1 cup	Heavy Cream
2 tsp	Vodka

## DIRECTIONS

1. Sauté oil, garlic, and pepper
2. Add tomato, parsley, basil and simmer to thicken (around 20 minutes)
3. Add cream and vodka slowly whisking it in.
4. Cook additional 10 minutes.

