



PENNA ALLA VODKA

Advanced Lifestyle

INGREDIENTS

1 lb dried whole wheat penne	1 TSP sugar
1 cup reserved pasta water	1 1/2 TSP dried basil
3 cloves garlic, minced	1/4 TSP kosher salt
1 28 ounce can crushed plum tomatoes	1/4-1/2 TSP red pepper flakes
1/3 cup vodka	4 oz. reduced-fat cream cheese, room temperature
1 TSP onion powder	1/3 cup grated Parmesan

INSTRUCTIONS

—Boil your penne in a large pot of salted water. Undercook by 1 minute, according to package directions. Reserve 1 cup of salted pasta water before draining. Set aside.

—In a very large skillet or dutch oven, saute minced garlic until fragrant, about 30 seconds. Remove from heat and add in tomatoes, vodka, onion powder, sugar, dried basil, salt, and pepper flakes. Bring to a boil, then reduce heat and simmer about 8-10 minutes. This will be enough time for the alcohol to burn off.

—Cut your cream cheese into small squares. Whisk a couple of squares at a time into your sauce until melted. Repeat until all cream cheese is incorporated.

—Turn burner to low. Whisk Parmesan cheese into sauce, then add in cooked penne. Increase heat to medium-low and cook until pasta and sauce are melded together. Splash in reserved pasta water as you go until you reach the consistency you like.

SERVING INFO: (Yields 7 servings):

1 1/3 cups = 2 V, 1 M, 1 G

See photo of recipe at [Instagram](#) or [Facebook](#).

Recipe credit: [Lite Cravings](#)