



Spicy Penne Vodka with Sausage



FLIP FOR RECIPE

Spicy Penne Vodka with Sausage

PREP: 20 MINUTES | COOK: APPROX. 30 MINUTES | MAKES: 6-8 SERVINGS

INGREDIENTS

	Water, as needed		1/4 cup tomato paste
	Kosher salt, as needed		1/4 cup clear plain vodka
	1 pound dried penne pasta		1 cup heavy cream
	1 teaspoon olive oil		Ground black pepper, as desired
	1 pound ground sausage		1 cup grated Parmesan cheese
	1/4 teaspoon red pepper flakes		2 tablespoons chopped fresh basil, divided
	1 medium white onion, peeled, diced		
	1 tablespoon minced garlic		

DIRECTIONS

1. Fill $\frac{3}{4}$ of the Ninja PossiblePot with water and season liberally with salt. Bring the water to a boil over high heat. When the water is boiling, add the pasta and cook until al dente, about 10 to 13 minutes.
2. When the pasta is done, reserve $\frac{1}{2}$ cup of pasta water and set aside. Place the lid on the pot, align straining holes in the lid with either pour spout on the pot, then pour out the remaining pasta water. Transfer the pasta to a large bowl and toss with olive oil to prevent sticking.
3. Return the pot to medium-high heat. Add the sausage, breaking it into smaller pieces as it cooks. Add the red pepper flakes and continue to cook until the sausage is browned, about 5 to 7 minutes.
4. Remove the sausage from the pot and set aside. Return the pot to medium-high heat, add the onion, and sauté until lightly browned, about 3 to 5 minutes. Add the garlic and sauté for 1 minute.
5. Add the tomato paste and sauté until the paste has deepened in color, about 3 minutes. Add the vodka and allow to cook off for about 1 minute. Add the cream, salt, and pepper and bring the sauce to a simmer.
6. When the sauce is simmering, stir in half of the reserved pasta water, then the cooked pasta, and then the sausage. Remove the pasta from heat and mix in the Parmesan cheese and half of the basil. Serve immediately, topped with the remaining basil.