

VODKA HONEY RIGATONI

ITALIAN



4-6 PEOPLE



STOVE



60 MINUTES



\$20

INGREDIENTS

- 1 yellow onion
- 4 cloves garlic
- 2 pints grape (or cherry) tomatoes
- 1 tbsp hot honey (I prefer Mike's Hot Honey)
- 1/3 cup vodka (I prefer Tito's)
- 1 pound of rigatoni noodles
- 3 tbsp butter
- 5 ounces parmigiano-reggiano cheese (grated)
- 8 ounces Italian blend cheese (shredded)
- salt
- pepper
- red pepper flakes
- extra virgin olive oil

STEP 1

Drizzle skillet with extra virgin olive oil. Add in a roughly chopped onion and cloves of garlic. Saute until onions are clear. The garlic helps to infuse the oil, so leave the cloves whole. In another pot, bring water to boil and cook rigatoni noodles per package directions. Make sure to reserve pasta water after draining.

STEP 2

In the saute pan, add salt, pepper and red pepper flakes to season. Add in pints of tomatoes. Drizzle with more olive oil and follow with Mike's Hot Honey. Add enough honey to your liking, at least 2 tablespoons. Add in vodka, cover pot and let simmer.

STEP 3

Remove garlic. Add in parmigiano-reggiano cheese and let the sauce thicken. Add in cooked rigatoni noodles. Mix in the Italian blend cheese, butter and 1/2 cup of the reserved pasta water. Once the ingredients have mixed thoroughly, plate and serve.

Chef's Tip: This recipe is best paired with Italian sausage and green vegetables.

Submitted by Megan Lerch

