



Chef John's Penne with Vodka Sauce

READY IN



70 min.

SERVINGS



6

CALORIES



532 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 4 ounces bacon chopped
- ☐ 6 servings pepper black freshly ground to taste
- ☐ 1 small sprig rosemary fresh
- ☐ 0.5 cup heavy whipping cream
- ☐ 3 cups tomatoes prepared
- ☐ 1 tablespoon olive oil
- ☐ 0.5 cup parmesan cheese freshly grated
- ☐ 14.5 ounce multigrain penne pasta barilla® such as
- ☐ 0.5 cup vodka

☐ 0.8 cup water

Equipment

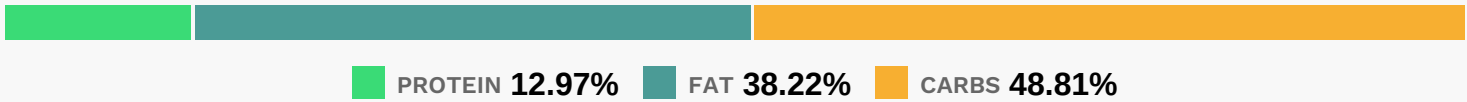
☐ frying pan

☐ pot

Directions

- ☐ Cook and stir bacon and rosemary sprig with olive oil in a large, deep skillet over medium heat until bacon renders its fat but is not crisp, about 5 minutes.
- ☐ Pour vodka into the skillet, standing back to avoid any flare-ups. Raise heat to high and continue to cook until the vodka reduces to about 2 tablespoons.
- ☐ Pour heavy cream into skillet, stir briefly, and add black pepper; bring sauce to a boil. Reduce heat to medium; cook and stir until sauce has slightly reduced, 3 to 4 minutes.
- ☐ Mix marinara sauce and water into cream mixture and bring to a simmer. Lower heat and simmer sauce 20 to 25 minutes to blend flavors.
- ☐ Fill a large pot with salted water and bring to a boil. Stir in penne and return to a boil. Cook pasta, stirring occasionally, until cooked through but still chewy, about 10 minutes; drain and return to pot.
- ☐ Pour sauce over penne and stir to combine. Turn off heat, cover pot with a lid, and let stand 5 minutes for pasta to absorb sauce.
- ☐ Serve sprinkled with Parmesan cheese.

Nutrition Facts



Properties

Glycemic Index:22.33, Glycemic Load:22.68, Inflammation Score:-7, Nutrition Score:15.897391422935%

Nutrients (% of daily need)

Calories: 532kcal (26.6%), Fat: 20.73g (31.9%), Saturated Fat: 8.93g (55.81%), Carbohydrates: 59.57g (19.86%), Net Carbohydrates: 55.51g (20.19%), Sugar: 6.78g (7.53%), Cholesterol: 42.14mg (14.05%), Sodium: 862.81mg (37.51%), Alcohol: 6.68g (100%), Alcohol %: 2.92% (100%), Protein: 15.83g (31.66%), Selenium: 51.35µg (73.36%), Manganese: 0.78mg (39.08%), Phosphorus: 255.28mg (25.53%), Vitamin A: 902.09IU (18.04%), Copper: 0.36mg (18.02%),

Potassium: 589.87mg (16.85%), Vitamin E: 2.48mg (16.55%), Fiber: 4.06g (16.23%), Vitamin B3: 3.16mg (15.8%), Magnesium: 61.74mg (15.44%), Vitamin B6: 0.28mg (14.08%), Zinc: 1.87mg (12.48%), Iron: 2.23mg (12.37%), Calcium: 120.65mg (12.06%), Vitamin B2: 0.2mg (11.98%), Vitamin C: 8.7mg (10.54%), Vitamin B1: 0.15mg (10.04%), Vitamin B5: 0.86mg (8.58%), Folate: 24.69µg (6.17%), Vitamin K: 5.84µg (5.56%), Vitamin B12: 0.24µg (3.98%), Vitamin D: 0.43µg (2.9%)