



Creamy Tomato-Vodka Sauce

 Vegetarian  Gluten Free

READY IN



30 min.

SERVINGS



6

CALORIES



184 kcal

SAUCE

Ingredients

- 1 tablespoon vegetable oil
- 0.3 cup onion chopped
- 2 cloves garlic finely chopped
- 28 oz canned tomatoes with basil, undrained organic crushed canned
- 0.5 cup vodka
- 1 teaspoon sugar
- 0.3 teaspoon coarse salt (kosher or sea salt)
- 0.1 teaspoon pepper

0.5 cup whipping cream

Equipment

frying pan

Directions

- In 10-inch skillet, heat oil over medium heat. Cook onion and garlic in oil 3 to 4 minutes, stirring constantly, until crisp-tender.
- Stir in tomatoes, vodka, sugar, salt and pepper.
- Heat to boiling. Reduce heat; simmer 20 minutes, stirring occasionally. Stir in whipping cream.
- Heat just until hot.
- Serve over cooked pasta as desired.

Nutrition Facts

PROTEIN 7.83% **FAT 59.62%** **CARBS 32.55%**

Properties

Glycemic Index:35.35, Glycemic Load:3.46, Inflammation Score:-6, Nutrition Score:7.9039130003556%

Flavonoids

Isorhamnetin: 0.45mg, Isorhamnetin: 0.45mg, Isorhamnetin: 0.45mg, Isorhamnetin: 0.45mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 1.82mg, Quercetin: 1.82mg, Quercetin: 1.82mg, Quercetin: 1.82mg

Nutrients (% of daily need)

Calories: 183.72kcal (9.19%), Fat: 9.81g (15.1%), Saturated Fat: 4.97g (31.03%), Carbohydrates: 12.06g (4.02%), Net Carbohydrates: 9.36g (3.4%), Sugar: 7.45g (8.28%), Cholesterol: 22.41mg (7.47%), Sodium: 277.62mg (12.07%), Alcohol: 6.68g (100%), Alcohol %: 4.57% (100%), Protein: 2.9g (5.8%), Vitamin C: 13.26mg (16.07%), Manganese: 0.28mg (13.8%), Vitamin E: 2.02mg (13.5%), Copper: 0.25mg (12.67%), Potassium: 424.25mg (12.12%), Vitamin A: 576.49IU (11.53%), Vitamin B6: 0.23mg (11.43%), Vitamin K: 11.94µg (11.37%), Fiber: 2.7g (10.79%), Iron: 1.78mg (9.91%), Vitamin B3: 1.65mg (8.24%), Vitamin B1: 0.11mg (7.35%), Magnesium: 29.06mg (7.27%), Vitamin B2: 0.11mg (6.54%), Calcium: 62.18mg (6.22%), Phosphorus: 59.01mg (5.9%), Folate: 19.72µg (4.93%), Vitamin B5: 0.44mg (4.36%), Zinc: 0.43mg (2.88%), Selenium: 1.58µg (2.26%), Vitamin D: 0.32µg (2.12%)