



Penne a la Vodka I

READY IN



45 min.

SERVINGS



6

CALORIES



567 kcal

BEVERAGE

DRINK

Ingredients

- 10 slices bacon diced
- 28 ounce canned tomatoes crushed canned
- 5 cloves garlic crushed
- 1 cup cup heavy whipping cream
- 12 ounces penne pasta
- 2 fluid ounces vodka

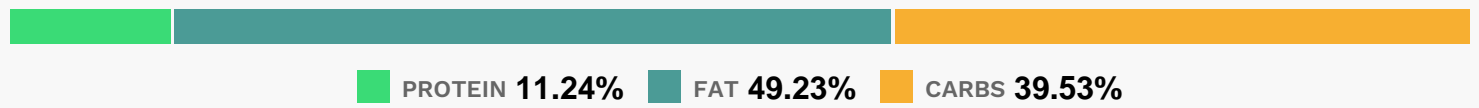
Equipment

- frying pan

Directions

- Cook and drain the penne pasta. Set aside.
- In a pan or skillet, sweat thinly sliced onions, crushed garlic and bacon.
- Add diced tomato and deglaze (cook until alcohol has evaporated) with vodka.
- Add crushed tomatoes and cream.
- Reduce sauce until thickened and season with salt and pepper.
- Add to pasta, toss and serve. Bon appetite!

Nutrition Facts



Properties

Glycemic Index:20.83, Glycemic Load:19.96, Inflammation Score:-7, Nutrition Score:17.009999669116%

Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 566.95kcal (28.35%), Fat: 30.11g (46.33%), Saturated Fat: 14.21g (88.82%), Carbohydrates: 54.41g (18.14%), Net Carbohydrates: 50.02g (18.19%), Sugar: 8.52g (9.46%), Cholesterol: 69.02mg (23.01%), Sodium: 432mg (18.78%), Alcohol: 3.29g (100%), Alcohol %: 1.5% (100%), Protein: 15.48g (30.95%), Selenium: 45.54µg (65.06%), Manganese: 0.81mg (40.41%), Phosphorus: 229.62mg (22.96%), Copper: 0.43mg (21.71%), Vitamin B6: 0.42mg (21.07%), Vitamin B3: 4.1mg (20.49%), Potassium: 634.48mg (18.13%), Vitamin B1: 0.26mg (17.66%), Vitamin A: 881.33IU (17.63%), Fiber: 4.38g (17.52%), Magnesium: 64.31mg (16.08%), Vitamin C: 13.19mg (15.99%), Iron: 2.69mg (14.95%), Vitamin E: 2.24mg (14.94%), Vitamin B2: 0.21mg (12.38%), Zinc: 1.71mg (11.42%), Vitamin B5: 0.93mg (9.32%), Calcium: 89.43mg (8.94%), Vitamin K: 8.38µg (7.98%), Folate: 29.07µg (7.27%), Vitamin D: 0.78µg (5.21%), Vitamin B12: 0.25µg (4.11%)