

SAUCES & DIPS

Penne and Vodka Sauce

23 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	10 min	15 min	4	\$2.00	811 kcal



Penne and Vodka Sauce might be just the sauce you are searching for. One serving contains 811 calories, 24g of protein, and 33g of fat. This recipe serves 4 and costs \$2.0 per serving. This recipe is liked by 347 foodies and cooks. It is brought to you by Allrecipes.

Ingredients

- ☐ ¼ pound thinly sliced pancetta bacon, chopped
- ☐ ½ cup heavy whipping cream
- ☐ 16 ounce package penne pasta
- ☐ 1/3 cup vodka
- ☐ 2 tablespoons butter
- ☐ ½ cup grated Parmesan cheese
- ☐ 1½ cups tomato sauce

EQUIPMENT Frying pan, Pot

Method

- 1 Bring a large pot of lightly salted water to a boil.
- 2 Add pasta and cook for 8 to 10 minutes or until al dente; drain.
- 3 Meanwhile, melt butter or margarine in a large skillet over medium heat.
- 4 Add pancetta, and saute until lightly browned.
- 5 Add vodka and stir until it is reduced by half, about 4 to 5 minutes. Stir in tomato sauce and cream. Simmer uncovered for 10 to 12 minutes. Stir every few minutes.
- 6 Stir in pasta, and heat through.
- 7 Serve with Parmesan cheese.

Nutrition per serving

811

KCAL

24 g

PROTEIN

33 g

FAT

92 g

CARBS

Saturated Fat	16.5 g · 103% of daily needs
Fibre	5 g · 20% of daily needs
Sugar	7.2 g · 8% of daily needs
Sodium	902 mg · 39% of daily needs
Cholesterol	78.3 mg · 26% of daily needs
Vitamin C	6.6 mg · 8% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/penne-and-vodka-sauce-144737