

**10%**
HEALTH SCORE

Penne and Vodka Sauce

READY IN

**25 min.**

SERVINGS

**4**

CALORIES

**811 kcal**

SAUCE

Ingredients

- 0.3 pound bacon thinly sliced chopped
- 2 tablespoons butter
- 0.5 cup cup heavy whipping cream
- 0.5 cup parmesan cheese grated
- 16 ounce penne pasta
- 1.5 cups tomato sauce
- 0.3 cup vodka

Equipment

frying pan

pot

Directions

Bring a large pot of lightly salted water to a boil.

Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter or margarine in a large skillet over medium heat.

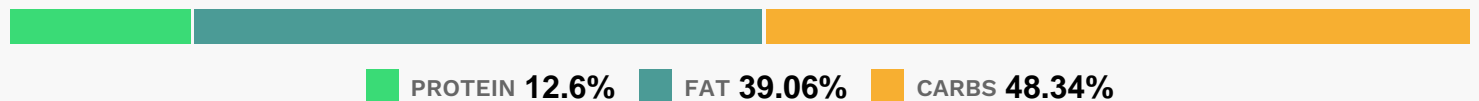
Add pancetta, and saute until lightly browned.

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.

Stir in pasta, and heat through.

Serve with Parmesan cheese.

Nutrition Facts



Properties

Glycemic Index:38, Glycemic Load:35.62, Inflammation Score:-8, Nutrition Score:20.470869582632%

Nutrients (% of daily need)

Calories: 811.14kcal (40.56%), Fat: 33.16g (51.01%), Saturated Fat: 16.5g (103.12%), Carbohydrates: 92.31g (30.77%), Net Carbohydrates: 87.31g (31.75%), Sugar: 7.18g (7.98%), Cholesterol: 78.25mg (26.08%), Sodium: 901.96mg (39.22%), Alcohol: 6.68g (100%), Alcohol %: 2.8% (100%), Protein: 24.07g (48.14%), Selenium: 83.25µg (118.94%), Manganese: 1.15mg (57.61%), Phosphorus: 379.14mg (37.91%), Copper: 0.46mg (22.78%), Vitamin A: 1128.69IU (22.57%), Magnesium: 83.88mg (20.97%), Vitamin B3: 4.01mg (20.05%), Fiber: 5.01g (20.03%), Zinc: 2.75mg (18.36%), Potassium: 635.02mg (18.14%), Vitamin B6: 0.35mg (17.36%), Calcium: 169.91mg (16.99%), Vitamin B2: 0.25mg (14.92%), Iron: 2.56mg (14.23%), Vitamin B1: 0.21mg (14.2%), Vitamin E: 2.07mg (13.8%), Vitamin B5: 1.05mg (10.54%), Vitamin C: 6.61mg (8.01%), Folate: 30.83µg (7.71%), Vitamin B12: 0.37µg (6.17%), Vitamin D: 0.65µg (4.35%), Vitamin K: 4.34µg (4.13%)