



## Roasted Tomato Penne alla Vodka

READY IN



205 min.

SERVINGS



6

CALORIES



765 kcal

BEVERAGE

DRINK

### Ingredients

- 0.5 cup chicken stock see
- 2 tablespoons evoo plus more for drizzling
- 1 handful basil leaves fresh generous
- 2 tablespoons thyme leaves fresh finely chopped
- 4 cloves garlic finely chopped
- 1 cup mascarpone cheese
- 1 cup mozzarella cheese fresh diced
- 1 onion finely chopped
- 1 cup parmigiano-reggiano shredded

- 1 pound penne rigate
- 3 pounds plum tomatoes
- 6 servings salt and pepper freshly ground
- 1 cup vodka

## Equipment

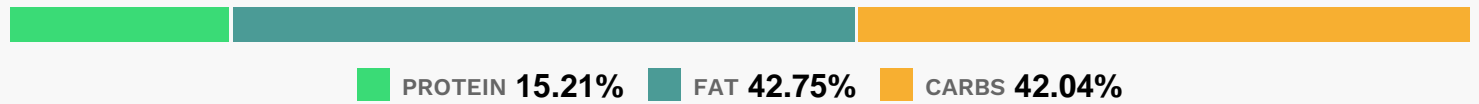
- food processor
- baking sheet
- oven
- pot
- blender
- baking pan
- aluminum foil
- immersion blender

## Directions

- Preheat the oven to 325 degrees F.
- Halve the tomatoes lengthwise and arrange them cut-side up on wire racks set over rimmed baking sheets.
- Drizzle with EVOO and sprinkle with the thyme, salt and pepper. Roast until the tomatoes are slumped but still moist in the center, about 1 hour 15 minutes.
- Let cool.
- Heat 2 tablespoons EVOO in a pot over medium heat.
- Add the garlic and onions, and season with salt and pepper. Cook until very soft but not caramelized, 12 to 15 minutes.
- Add the vodka and cook until reduced by half.
- Add the chicken stock and roasted tomatoes and heat through. Stir in the mascarpone, then puree into a fairly smooth, creamy sauce using an immersion blender, food processor or blender. Return the sauce to the pot, add the basil and stir until wilted.
- Bring a large pot of water to a boil for the pasta, and season with salt.

- Add the pasta and cook until al dente.
- Drain.
- Toss the pasta with the sauce and transfer to a glass or ceramic baking dish. Top with the mozzarella and parmesan. If you are making the pasta ahead of time, cool it and then cover with parchment and foil. Store in the refrigerator.
- When you are ready to serve, preheat the oven to 375 degrees F.
- Bake the casserole, covered, until heated through, about 45 minutes. Uncover and bake until brown and bubbly on top, 15 to 20 more minutes.
- Serve with a salad of escarole or romaine dressed with lemon juice, EVOO, salt and pepper.

## Nutrition Facts



## Properties

Glycemic Index:53.5, Glycemic Load:25.94, Inflammation Score:-10, Nutrition Score:24.316086924594%

## Flavonoids

Naringenin: 1.54mg, Naringenin: 1.54mg, Naringenin: 1.54mg, Naringenin: 1.54mg Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg Luteolin: 1.07mg, Luteolin: 1.07mg, Luteolin: 1.07mg, Luteolin: 1.07mg Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg, Isorhamnetin: 0.92mg Kaempferol: 0.33mg, Kaempferol: 0.33mg, Kaempferol: 0.33mg Myricetin: 0.33mg, Myricetin: 0.33mg, Myricetin: 0.33mg, Myricetin: 0.33mg Quercetin: 5.07mg, Quercetin: 5.07mg, Quercetin: 5.07mg, Quercetin: 5.07mg

## Nutrients (% of daily need)

Calories: 764.98kcal (38.25%), Fat: 31.92g (49.11%), Saturated Fat: 16.69g (104.32%), Carbohydrates: 70.63g (23.54%), Net Carbohydrates: 64.8g (23.56%), Sugar: 9.42g (10.47%), Cholesterol: 64.18mg (21.39%), Sodium: 644.72mg (28.03%), Alcohol: 13.36g (100%), Alcohol %: 3.65% (100%), Protein: 25.55g (51.1%), Selenium: 55.52µg (79.31%), Vitamin A: 2800.15IU (56%), Manganese: 1.06mg (53.11%), Vitamin C: 36.89mg (44.71%), Calcium: 401.3mg (40.13%), Phosphorus: 397.5mg (39.75%), Fiber: 5.83g (23.31%), Potassium: 807.08mg (23.06%), Vitamin K: 23.05µg (21.95%), Magnesium: 83.17mg (20.79%), Copper: 0.4mg (20.1%), Vitamin B6: 0.38mg (18.92%), Zinc: 2.58mg (17.22%), Vitamin B3: 3.09mg (15.47%), Folate: 55.92µg (13.98%), Vitamin B2: 0.23mg (13.81%), Vitamin E: 2.07mg (13.77%), Iron: 2.38mg (13.21%), Vitamin B1: 0.19mg (12.45%), Vitamin B12: 0.63µg (10.43%), Vitamin B5: 0.67mg (6.74%), Vitamin D: 0.16µg (1.05%)