

Spicy vodka pasta



Serves: 2

Prep: 10 minutes

Cook: 10 minutes

Stack Cup

Metric

Imperial

Feedback

ingredients

250g low FODMAP pasta	250 g
-----------------------	-------

2 tbs garlic infused olive oil	
--------------------------------	--

1/4 cup tomato paste	70 g
----------------------	------

1/3 cup reduced fat cream (lactose-free if necessary)	85 g
---	------

1/4 cup vodka	60 g
---------------	------

1 tsp chilli flakes	
---------------------	--

1 tsp butter	
--------------	--



1/4 cup parmesan cheese	30 g
Basil leaves, to serve	
1/2 cup spring onion greens	

Method

Step 1

Bring a large pot of salted water to the boil and cook pasta until al dente.

Step 2

In a large pan or saucepan over medium heat, heat the olive oil. Add tomato paste and cook for 1-2 minutes.

Step 3

Add in the cream and vodka, and cook for 2 minutes. Add the red chilli flakes and butter and stir for a minute or until the butter has melted through.

Step 4

Add 2 tbs of water if the sauce appears too thick, then stir through the parmesan cheese. Stir in the cooked pasta until well combined.

Step 5

Serve immediately and garnish with spring onion greens, basil, salt and pepper.



