

# Spicy vodka pasta



 Serves: 2    Prep: 10 minutes    Cook: 10 minutes    [Stack Cup](#)

Metric   Imperial

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.



