



## *Farfalle alla Vodka- San Marzano Tomatoes, Mascarpone*

### INGREDIENTS:

- 1 cup San Marzano tomatoes with liquid
- 1 cup farfalle pasta, cooked al dente
- Olive oil, as needed
- 5 cloves of garlic, chopped
- 1 tsp crushed red chilis
- 1/4 cup vodka
- 1/2 cup heavy cream
- 2 tbs butter
- 3 tbs mascarpone cheese
- Parmesan cheese, to garnish
- Parsley chopped, to garnish

### DIRECTIONS:

1. In a medium to hot saute pan with just enough olive oil to coat the pan, saute garlic until golden.
2. Add San Marzano Tomatoes, chilis, vodka, and heavy cream. Bring to a boil.
3. Add pasta. Cook in sauce for 3 minutes.
4. Turn off heat and stir in mascarpone cheese and butter.
5. Season to taste with salt and pepper.
6. Garnish with Parmesan cheese and chopped parsley.