

Vegan Vodka Sauce Pasta (Penne alla Vodka)

Prep: 5 minutes • Cook: 25 minutes

A silky, ultra-creamy tomato-cashew vodka sauce clings to al dente penne, layered with caramelized tomato paste, garlic, and a touch of heat—indistinguishable from the classic, yet entirely dairy-free.

Ingredients

- 1/3 cup cashews (raw)
- 1 1/3 cups water (boiling)
- 3 tbsp extra-virgin olive oil
- 1 1/2 cups yellow onion (diced (about 1 medium))
- 5 cloves garlic (thinly sliced)
- 1/4 tsp red pepper flakes
- 1 (5.3 oz/150 g) tube tomato paste (double concentrated)
- 1 lb penne (dried)
- 1/4 cup vodka
- 1 tsp fine sea salt
- 1/3 cup vegan Parmesan (grated (plus more for garnish))

Instructions

1. Add cashews to a small heatproof bowl and pour boiling water over them; soak for at least 10 minutes while you cook.
2. Bring a large pot of salted water to a boil for the pasta.
3. Warm olive oil in a large pot over medium heat. Add diced onion and cook until golden at the edges, about 6 minutes.
4. Add sliced garlic and red pepper flakes; cook until fragrant, 1 to 2 minutes.
5. Add tomato paste and cook, stirring frequently, until dark red and beginning to stick to the pot, 8 to 10 minutes (reduce heat slightly if it sticks immediately; cook until the oil turns red).
6. Cook pasta in the boiling water until al dente according to package directions. Reserve 2 cups pasta water, then drain pasta.
7. Pour vodka into the tomato paste mixture and cook until the liquid evaporates, about 1 minute, scraping up any browned bits.
8. Transfer the tomato mixture to a high-speed blender with the soaked cashews and their soaking water; blend until completely smooth and creamy.
9. Return the blended sauce to the pot. Add salt and about 3/4 cup reserved pasta water; warm over medium-low heat until gently bubbling.

10. Add the drained pasta and vegan Parmesan; toss to coat, adding small splashes of additional pasta water as needed until the pasta is glossed with a luscious sauce.

11. Taste and adjust seasoning with more salt if needed. Garnish with more vegan Parmesan and serve.

Tags: Vegan, Pasta, Italian, Weeknight, Creamy, Dairy-Free

Recipe saved with Recipio - recipio.app