

a pearl kind of girl

Spicy Gemelli

1/4 cup olive oil

1 shallot, finely chopped

1 garlic clove, minced

1 teaspoon crushed red pepper flakes

3/4 cup tomato paste

2 tablespoons vodka

3/4 cup heavy cream

1 pound Gemelli

1/4 cup chopped fresh basil

In a saucepan over medium heat, warm oil, and cook shallot and garlic, stirring often, until fragrant.

Add crushed red pepper, and tomato paste, occasionally stirring until the paste starts to caramelize for about 3-5 minutes. Add vodka and cook, stirring constantly, until liquid is evaporated.

Add cream, stir until well blended and remove from heat.

Meanwhile, cook Gemelli in a large pot of boiling salted water until al dente. Drain and toss with sauce.

Top with chopped basil and serve warm.

