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Vegan Penne Alla Vodka

Serves 4

- 1-1/2 Tbs. extra-virgin olive oil
- ¾ cup finely chopped shallots
- 3 medium cloves garlic, minced
- 1 cup good quality double concentrate tomato paste (preferably from two 4-1/2 oz. tubes San Marzano tomato paste)
- 2 tsp. jarred minced Calabrian chili or minced hot cherry peppers, more to taste
- ¼ cup favorite vodka
- 2 cups full-fat oat milk, more as needed
- 1 cup cherry tomatoes, coarsely chopped
- Kosher salt
- 12 oz. penne pasta
- 1/3 cup thinly sliced basil leaves
- Nutritional yeast for serving, optional

- 1) Heat the oil in a medium Dutch oven or other heavy-duty pot over medium heat until it shimmers. Add the shallots and cook, stirring frequently until soft and translucent, 2 to 3 minutes. Add garlic and cook stirring constantly until fragrant, about 30 seconds.
- 2) Add the tomato paste, chili, and vodka, and continue to cook, stirring frequently until well combined, and the mixture is slightly darker, 4 to 5 minutes.
- 3) Lower the heat to low, add the oat milk, and whisk constantly until well combined and warmed through, about 3 minutes. Remove from the heat, stir in the cherry tomatoes and 1 tsp. salt, more to taste. Cover and set aside.
- 4) Meanwhile, bring a large pot of well-salted water to a boil. Cook the pasta according to package directions until al-dente. Just before serving, whisk in more oat milk into the sauce to desired consistency. Adjust the seasoning to taste.
- 5) Drain the pasta and return to the pot. Toss the pasta with enough sauce to coat. Transfer the pasta to a large platter, top with more sauce and the basil. Serve with nutritional yeast at the table, if desired.