



FLOUR CITY PASTA

TRADITIONAL PASTA WITH SIMPLE VODKA SAUCE

Ingredients:

1 lb. traditional pappardelle
 ½ cup butter
 2- 28 ounce cans crushed tomatoes
 1 onion diced
 1 pint heavy cream
 1 cup vodka

Sauce: In a large skillet over medium heat, sauté onion in butter until slightly brown and soft. Pour in the vodka and let cook for 10 minutes until vodka evaporates. Mix in crushed tomatoes and cook for 30 minutes. Pour in heavy cream and cook another 30 minutes.

Nutrition Facts	Amount/serving	%DV*	Amount/serving	%DV*
	Serv. Size 1/4 lbs (113g)	Total Fat 3g	4%	Total Carb. 81g
Serv. Per Cont. 3	Sat. Fat 0.5g	3%	Fiber 5g	18%
Calories 380	<i>Trans</i> Fat 0g		Sugars 0g	
Fat Cal. 25	Cholest. 0mg	0%	Protein 16g	
	Sodium 0mg	0%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 0%	• Vitamin C 0%	• Calcium 4%	• Iron 20%

INGREDIENTS: Organic Wheat, Durum, Natural Wheat Protein
 CONTAINS: Wheat

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