

## Homemade Creamy Vodka Sauce with Ditalini Pasta

### Creamy Ditalini Vodka Sauce Pasta

**TIME**  
**30 min**

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#### INGREDIENTS

1 lb ditalini pasta  
2 tablespoons olive oil  
1 small onion, finely chopped  
2 garlic cloves, minced  
1/2 cup vodka  
1 can (15 oz) crushed tomatoes  
1 cup heavy cream  
Fresh mozzarella for garnish  
Fresh basil or parsley for garnish  
Grated Parmesan cheese to taste  
Red pepper flakes to taste

#### DIRECTIONS

- 1.** Cook the Pasta: Cook the ditalini pasta according to package instructions until al dente.
- 2.** Drain and set aside.
- 3.** SautØ the Aromatics: Heat olive oil in a large skillet over medium heat.
- 4.** Add the chopped onion and sautØ until translucent.
- 5.** Add Garlic: Stir in the minced garlic and cook for about 30 seconds until fragrant.
- 6.** Deglaze with Vodka: Carefully pour in the vodka and let it simmer for 2-3 minutes so the alcohol cooks off and the flavor concentrates.
- 7.** Add the Tomatoes: Stir in the crushed tomatoes and allow the sauce to simmer for about 5 minutes.
- 8.** Stir in the Cream: Reduce the heat and add the heavy cream.
- 9.** Stir until the sauce becomes smooth and creamy.
- 10.** Toss the Pasta: Add the cooked ditalini to the skillet and toss until the pasta is fully coated in the sauce.
- 11.** Garnish and Serve: Serve topped with:
- 12.** Fresh mozzarella
- 13.** Grated : Parmesan cheese
- 14.** Basil or parsley
- 15.** Red pepper flakes

#### SWAPS & NOTES

This pasta dish is flexible and easy to adapt.

Add Protein For a heartier meal, try adding: Grilled chicken  
Italian sausage Shrimp Crispy pancetta Cheese Choices Fresh mozzarella adds a creamy finish, but burrata or ricotta also work beautifully.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-creamy-vodka-sauce-with-ditalini-pasta/>