



CHEETOS® FLAMIN' HOT® Spicy Vodka Pasta

INGREDIENTS

- 8 oz rigatoni pasta
- 1 tbsp olive oil
- 1 onion, diced
- 4 cloves garlic, minced
- 1/2 tsp hot pepper flakes
- 1/4 cup tomato paste
- 1/2 cup heavy or whipping (35%) cream
- 2 tbsp vodka
- 1/2 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks crushed
- 1/2 cup grated Parmesan cheese
- 1/2 cup chopped fresh basil leaves, divided



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

In large pot of boiling salted water, cook rigatoni, stirring occasionally, for 10 to 12 minutes or until al dente. Reserve 1/2 cup cooking water; drain.

In large skillet set over medium heat, add oil. Add onion, garlic and hot pepper flakes; cook, stirring occasionally, for 3 to 5 minutes or until softened and fragrant. Stir in tomato paste and cook, stirring occasionally, for 1 to 2 minutes or until well combined.

Stir in cream and vodka. Bring to a simmer and cook, stirring occasionally, for 1 to 2 minutes or until thickened. Stir in rigatoni, reserved cooking water, CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks, Parmesan cheese and half the basil until combined and well coated.

Garnish with remaining basil before serving.