

Cheetos® Flamin' Hot® Spicy Vodka Pasta

Ingredients

- 8oz 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 crushed CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1/2 cup Grated Parmesan cheese
- 1/2 cup Chopped fresh basil leaves, divided

How to make it

1. 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.
2. 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.
3. 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, Parmesan cheese and half the basil until combined and well coated.
4. Garnish with remaining basil before serving.



PREP
TIME
10 minutes



COOK
TIME
50 minutes



TOTAL
TIME
60 min



SERVING
4 to 6

Made with