

Lactose Free Spicy Vodka Rigatoni



Recipe supplied by A2 Milk.

Ingredients

1 small onion
2 cloves of garlic
1 red chilli
2 tbsp lactose free butter
2 tbsp tomato paste
30 ml of vodka
1/2 cup a2 Milk® Lactose-Free Full Cream
Rigatoni pasta
Parmigiano Reggiano

Method:

1. Dice the onions, garlic and chilli. Gently sauté the onions in a splash of olive oil and 1 tbs of the butter until translucent, add the garlic and chilli and sauté until fragrant.

2. Add the vodka and tomato paste and stir through, add the milk and simmer until thickened.
3. Meanwhile add the rigatoni to boiling salted water and cook until al dente.
4. Add the pasta to the sauce, add a few tablespoons of the pasta water to the sauce then stir through the remaining butter.
5. Top with parmesan cheese and serve.