

Creamy Red Pasta Sauce

Cooking Instructions

1. Place the cashews and water into a food processor or blender. Blend until smooth, stopping to scrape down the sides of the pitcher or bowl as needed.
2. Heat the oil in a large pot over medium heat, When the oil is hot, add the onion. Sauté for about five minutes, until softened. Add the garlic and continue to sauté for another minute, until very fragrant.
3. Stir in the crushed tomatoes, diced tomatoes and vodka. Bring the mixture to a simmer and reduce the heat to-medium low. Continue simmering for about fifteen minutes, until the sauce thickens a bit and the alcohol has cooked off.
4. Stir the cashew mixture into sauce and bring it back to a simmer, just for a minute, until heated throughout. Remove from heat and season with salt and pepper.
5. Serve over pasta of choice and garnish with fresh basil or parsley.

Recipe

- 1 cup raw cashews, soaked 4-8 hours (skip if you have a high powered blender), drained and rinsed
- 1 cup water
- 2 Tbsp olive oil
- 1 large onion, diced
- 5 garlic cloves, minced
- 1 28oz can crushed tomatoes
- 1 28oz can diced tomatoes
- 1 cup vodka (optional)
- ½ tsp salt, plus more to taste
- Black pepper to taste
- Fresh basil or parsley, for serving

Grocery List (add optional toppings to list as desired)

Produce

- 1 large onion
- 5 cloves garlic
- Fresh basil or parsley

Grocery

- 1 cup raw unsalted cashews
- Olive oil
- 1 28oz can crushed tomatoes
- 1 28oz can diced tomatoes
- 1 cup vodka
- Pasta of choice

Spices

- Salt
- Black pepper