

PENNE AND PEPPERS IN VODKA SAUCE



By Camine Pappas/October 2013

This is so easy it's not really cooking, but unless someone else volunteers to clean the pans, you take as much credit as you like!

Break up 1/3 ground beef, 80/20, and place in large saute pan.

Add 1/2 chopped green pepper and 1/4 cup finely diced white onion and season with salt and pepper and a generous dash of Coriander powder.

Cook all til tender, about 8 minutes, add a bottle of your favorite Vodka Pasta Sauce.

Cook your pasta to al dente, drain, add to sauce which has been simmering while the pasta cooks. Let it sit and simmer on LOW for another 5 minutes. Garnish with fresh italian parsley and generous amounts of grated Parmigiano Reggiano cheese.

