



# Gigi Hadid Pasta Recipe



4.65 from 207 votes

When Gigi Hadid's Pasta Recipe went viral, it blew up Instagram and Tik Tok! Does it live up to the hype?! Absolutely! This creamy, spicy vodka sauce is restaurant-quality and such a cinch to make! This is Gigi's exact recipe from Instagram (I just doubled it) and you can make this recipe with or without vodka!

Prep Time: 15 mins    Cook Time: 15 mins    Total Time: 30 mins

Course: Dinner    Cuisine: American, Italian    Keyword: 30 minute meals, easy dinner, pasta

Servings: 4    Calories: 820 kcal

## INGREDIENTS

- 1 lb shell pasta + 1 cup starchy cooking liquid
- 1/2 cup olive oil
- 1 small red onion, diced (about 1 cup) 1 shallot, white or yellow onion work, too!
- 2 cloves garlic, minced the best garlic chopper!
- 1/2 cup tomato paste
- 2 tbsp vodka See Note 1 for substitutions
- 1 cup heavy cream
- 2 tsp red pepper flakes (or to taste)
- 2 tbsp butter
- 1/2 cup Parmesan cheese + more to taste
- sea salt and pepper, to taste
- chopped basil, to taste

## INSTRUCTIONS

1. Cook pasta to al dente according to package instructions. Reserve 1 cup of the cooking liquid before draining (you may not need all of this, but I always reserve 1 cup).
2. While pasta is cooking, over medium heat, add olive oil to a large pan. When oil is hot, add onion. Cook for 2-3 minutes, then add garlic and cook 1 minute more. Stir often so garlic doesn't burn.
3. Add tomato paste and cook for 2-3 minutes, stirring often. Tomato paste will turn a slightly darker color.
4. Add vodka (if using) and cook for 1 minute. To make this dish without vodka simply omit this step OR use one of the substitutions listed in Note 1.
5. Add heavy cream and red pepper flakes. Cook for 1-2 minutes, stirring often until sauce thickens (it will thicken up quickly!).
6. Add in your pasta, 1/2 cup of pasta water and butter. Stir, stir, stir until butter is "melted and saucy" according to Gigi! :) Make sure the pasta is completely coated in the sauce. Add a little more pasta water if sauce seems too thick.
7. Stir in Parmesan cheese. Taste and season with salt and pepper if needed. Sprinkle with basil and serve immediately.

## NOTES

Note 1: Substitutions for vodka in this sauce:

- Omit the vodka completely. Vodka gives the dish a slight acidic note that is delish, but to be honest, if you leave it out, the dish is just as amazing!
- Equal Parts Lime/Lemon Juice + Apple/Grape Juice: Vodka just adds a bit of acid to this dish that is subtle but delish! You can recreate that "acid" with equal parts of lemon or lime juice mixed with apple or grape juice.

Nutrition information is only an estimate. Info is based on the Very Well Fit Nutrition Calculator.

## NUTRITION

Calories: 820kcal | Carbohydrates: 54g | Protein: 28g | Fat: 55g | Saturated Fat: 22g | Cholesterol: 96mg | Sodium: 606mg | Potassium: 528mg | Fiber: 4g | Sugar: 7.4g | Vitamin D: 20µg | Calcium: 544mg | Iron: 1mg