



PAPPARDELLE WITH TOMATO VODKA SAUCE



QimiQ BENEFITS

- Full taste with less fat content
- Smooth and creamy consistency in seconds



30



easy

INGREDIENTS FOR 4 PORTIONS

PORK & VEAL MEATBALLS

- 1 LB** Ground pork
- 1 LB** Beef chuck, ground
- 4 OZ** QimiQ Marinade with Meatball Spice Blend

TOMATO-VODKA SAUCE

- 8 OZ** QimiQ Classic, whisked smooth
- 2 pcs** Garlic clove(s), minced
- 1 pcs** Yellow onion(s), minced
- 2 OZ** Butter, unsalted
- 8 OZ** Vegetable stock
- 1 tbsp** Oregano, frisch, minced
- 1 tsp** Fresh basil, minced
- 0.25 cup(s)** Vodka

PASTA

- 24 OZ** Pappardelle Pasta

METHOD

1. PORK & VEAL MEATBALLS

- 1) Mix together the Pork & Veal with the QimiQ Marinade.
- 2) Roll into 18 - 2oz Balls.
- 3) Bake at 350° for 20 minutes and the internal temperature is 150°.

2. TOMATO-VODKA SAUCE

- 1) In a Sauce Pot, add the Butter, Garlic & Onions - Cook until translucent.
- 2) Add the Vegetable Stock - Reduce by half - Add the QimiQ Classic.
- 3) Add the Oregano, Basil, Vodka & Season as needed.