

THE PASTA EDIT / VOL. 001

Golden Hour Shells

30 MIN • 4 SERVINGS • FREE

THE INGREDIENTS

- 12 oz medium pasta shells
- 1 jar (24 oz) of your favorite vodka pasta sauce
- 2 tbsp unsalted butter
- 1 tsp jarred minced garlic (about 1 clove)
- ½ cup heavy cream
- ½ cup freshly grated Parmesan
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp Cajun seasoning (optional)
- ¼ tsp black pepper
- Salt, to taste
- ½ cup reserved pasta water
- 1 tbsp chopped parsley, to finish

THE METHOD

1. Bring a large pot of water to a boil. Salt it, then cook the shells until al dente according to the package. Reserve ½ cup pasta water before draining.
2. Meanwhile, melt butter in a large skillet over medium-low heat. Add jarred minced garlic and stir for 30–45 seconds until fragrant. Pour in the vodka sauce and stir for 3–4 minutes, until hot and gently bubbling.
3. Add garlic powder, onion powder, black pepper, and (if using) Cajun seasoning. Stir in the cream and warm gently for 2 minutes; avoid a hard boil.
4. Turn heat to low. Stir in Parmesan a handful at a time. Add shells and toss well. Loosen with a splash of pasta water until glossy and coating every shell.
5. Taste before adding salt. Sprinkle with parsley and serve right away.

KITCHEN NOTE — Jarred vodka sauces vary in salt and richness. Taste before adding extra salt; use a splash of pasta water to keep the sauce silky.