

Idiot's Kitchen Recipe – Roasted Red Pepper Pasta

Recipe from www.idiotskitchen.com – Adapted from Ree Drummond, The Pioneer Woman



Ingredients:

½ Pound Pasta (Bow Ties, Penne, or Fusilli)
3 Red Bell Peppers
2 Tablespoons Butter
1 Medium Onion, chopped (about 1 cup)
3 Cloves Garlic, chopped
½ cup Heavy Cream
Fresh Basil, chopped
½ cup (or more) Romano or Parmesan cheese, grated
Salt & Pepper

Roast the peppers on an outdoor grill, over the flame of a gas stove, or in the oven broiler. Place the peppers on the grate of the grill over medium high heat. As the peppers become black, rotate them to char all the sides. This takes about 20 minutes total. If you are roasting peppers indoors, be extremely careful of the open flame or broiler and keep a constant watch over them while they cook. Once the peppers are black on all sides, place them in a zippered storage bag and seal to trap in the steam. Let the peppers steam and rest for at least 10 minutes.

Melt 2 Tablespoons of butter in a large pan or skillet. Sauté the onions for 3-4 minutes over medium heat until tender but not browned. Add the garlic to the onions and continue to cook for a few more minutes. Turn the onions down to warm (or off) while you prepare the peppers.

For the pasta, bring a large pot of water to a boil, season with salt and cook the pasta 8-10 minutes until *al dente*. Drain the pasta and set aside.

Remove the peppers from the bag and cut the stem ends off each pepper. Cut them in half and scrape out the seeds and inner white membranes. Turn the peppers over and using a paper towel, gently wipe away the black charred skin from the flesh of the peppers. A few black bits will remain. Transfer the peppers to a food processor or blender and quickly process them until they are coarsely chopped – about the texture of salsa.

Add the peppers to the onions and cook over medium low heat. Add ½ cup of heavy cream and season with salt & pepper to taste. Stir in chopped basil and Romano cheese. Serve with additional cheese on top.