



Ayesha Curry's Roasted Red Pepper Pasta

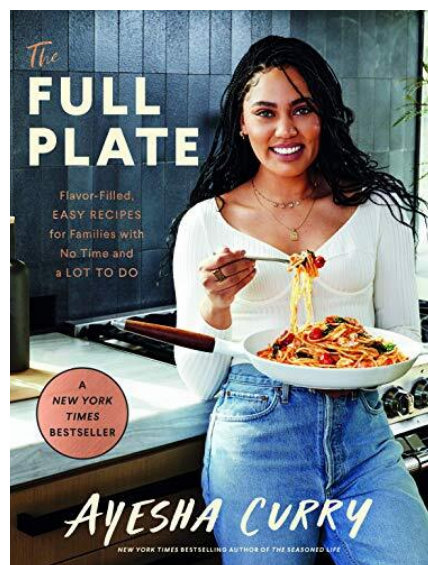
Prep Time: 15 minutes
Cook Time: 25 minutes
Yield: 4 -6 servings

INGREDIENTS

3 TBLS extra-virgin olive oil
1 medium shallot, finely diced
1 TBLS minced garlic
1 (16 oz) jar roasted red peppers, drained and chopped
1 TBLS Sugar
2 Tsp Kosher Salt
1 Tsp Pink Peppercorns, crushed
½ cup heavy cream
1 Tsp fresh lemon juice
1 lb dry Penne Rigate or Rigatoni
½ cup grated Parmigiano-Reggiano
½ cup chopped fresh flat-leaf parsley

DIRECTIONS

1. Bring a large pot of salted water to a boil over high heat.
2. Heat the olive oil in a high-sided skillet over medium-high heat. Add the shallots and garlic and cook, stirring, for 1 minute.
3. Add the roasted red peppers, sugar, salt, and peppercorns and cook, stirring, for 5 minutes longer.
4. Transfer the mixture to a blender or food processor, add the cream, and blend until smooth. Return the sauce to the skillet and stir in the lemon juice.
5. Drop the pasta into the boiling water and cook according to their package directions until tender. Drain, reserving ½ cup of the cooking liquid.
6. Reheat the sauce over low heat. Add the pasta and a splash of reserved cooking water and toss so the pasta is coated in sauce.
7. Add the Parmigiano and parsley and stir again to combine; add more of the pasta cooking water as needed so the sauce cloaks the noodles. Transfer to serving bowl and serve immediately.



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