

CREAMY ROASTED PEPPER & SUN DRIED TOMATO PASTA

SERVINGDUMPLINGS.COM

COOK TIME: 25mins

SERVES: 2

CALORIES: 576 kcal (PER SERVING)

INGREDIENTS

200 g / 7 oz pasta
3 red bell peppers OR
1 jar (280 g/10 oz) roasted red bell peppers
100 g/3.5 oz sun-dried tomatoes, oil drained
but reserved
50 g/2 oz grated parmesan, more for serving
3/4 cup/200 ml whole milk
1 shallot, finely chopped
2 cloves garlic, minced
oil reserved from the sun-dried tomatoes
1 tsp lemon juice
1 tbsp tomato paste
sea salt + black pepper
1/2 tsp crushed dried chili
fresh thyme, for serving

DIRECTIONS

If using fresh bell peppers: Place the bell peppers on a baking sheet lined with parchment paper. Turn on your broiler to 250 °C/480 °F and place the peppers on the highest rack, close to the heating element. Roast for about 5 minutes or until black spots appear, flip the peppers and continue to roast until all sides have been charred. Place bell peppers in a plastic bag. Seal and let steam for about 5 minutes. Pull off the skins and remove the seeds.

In the meantime. Bring a large pot of salted water to a boil. Boil the pasta until al dente, reserve 1 cup of the pasta cooking water, and then drain.

In a medium pot, heat 2 tablespoons oil reserved from sun-dried tomatoes, over medium low. Add garlic and shallot. Cook until soft, for about 5 minutes. Stir in the roasted bell peppers, sun-dried tomatoes, lemon juice, tomato paste and Parmesan. Pour milk, 50 ml oil from the sun-dried tomatoes and 150 ml cooking water, season with salt and pepper. Bring to a boil. Turn off the heat and mix with an immersion blender until smooth (or use a blender or a food processor). Thin the sauce with more cooking water if desired.

Toss with pasta. Add crushed chili, adjust salt and black pepper to your own taste and serve immediately with Parmesan and thyme. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.