

SPICY ROASTED PEPPER RIGATONI WITH RICOTTA

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COOK TIME: 25mins

SERVES: 2

CALORIES: 503 kcal (PER SERVING)

INGREDIENTS

200 g/9 oz pasta

3 tbsp olive oil

1 small onion, finely chopped

4 garlic cloves, minced

4 tbsp vodka

200 g/7 oz cherry tomatoes

1 jar (280 g/10 oz) roasted bell peppers, drained
and cut into smaller pieces

2 tbsp tomato paste

2 tsp black pepper

1 tsp each: sweet paprika, salt

1 tsp crushed red pepper flakes, more for serving

1 can (400 ml/15 oz) crushed tomatoes

150 g/5 oz ricotta

20 basil leaves

toasted pine nuts, for serving

grated Parmesan, for serving

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic and finely chop the onion.

Cook the pasta in a large pot of boiling, generously salted water. Drain, reserving 1/2 cup of cooking water.

While pasta is cooking, heat the oil in a large skillet over medium. Add the onion and garlic, cook until soft, about 3 minutes.

Add vodka and stir to incorporate.

Add cherry tomatoes, cook about 2 minutes or until the tomatoes start to burst. Then press on the back of the tomatoes with a fork to release their juices and stir to combine. Add roasted bell peppers, cook for 2 minutes. Season with red pepper flakes, sweet paprika, black pepper and salt. Stir in the tomato paste and add crushed tomatoes. Simmer for 10 minutes.

Next, stir in ricotta and basil leaves. Toss with pasta and add 1/4 cup cooking water to thin out the sauce, add more if needed. Taste, and adjust salt.

Serve with grated Parmesan and toasted pine nuts. Top with a sprinkle of red pepper flakes. Enjoy!

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