

Spicy Roasted Red Pepper Pasta

Recipe By *Sina Mizrahi*



Cooking and Prep:  25
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian, Pescetarian

Source: Relish by Binah

Magazine

Cuisines: Italian

Some of my favorite flavors are in this pasta. The roasted peppers, coupled with chile flakes, jalapeno, and of course cream, turn this into vodka sauce's more interesting cousin. Loads of pecorino or Parmesan is a must.

Ingredients (16)

Pasta

- 1 (16-oz.) package pasta (**Tuscanini Pasta Pennoni** or rigatoni)
- 4 tablespoons butter, divided
- 1 medium onion, finely diced

- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1 jalapeno, finely chopped
- 1 (15-oz.) jar roasted red peppers, drained and roughly chopped
- 1/2 cup heavy cream
- 1/2 cup shaved Parmesan cheese or pecorino
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon chile flakes or crushed red pepper flakes
- 6-8 basil leaves, chopped, plus additional for garnishing

Roasted Tomatoes

- 10-12 cherry tomatoes, washed
 - Bartenura Olive Oil**
 - salt
 - pepper
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Start Cooking

Cook the Pasta

1. Cook the pasta in a large pot filled with salted boiling water until al dente. Reserve 1 cup cooking water. Drain the pasta and set aside.

Prepare Red Pepper Sauce

1. In a large skillet over medium-high heat, melt two tablespoons butter. Add the onion and cook until translucent (two minutes). Add the garlic and jalapeno and sauté for an additional two to three minutes. Add the roasted red peppers and cook until heated through, about two to three minutes. Remove the skillet from heat and allow to cool slightly.
- 2.

Transfer the red pepper mixture to a blender or food processor and purée until smooth. (The red peppers will still give the sauce texture, but do blend it as much as you can.)

3. Return the skillet to medium heat and melt the remaining two tablespoons butter. Add the puréed red pepper sauce, reserved pasta cooking water, heavy cream, Parmesan or pecorino, salt, pepper, chile flakes, and basil. Stir everything well and cook for two to three minutes, so that the flavors blend. Stir in the pasta.

Roast the Tomatoes

1. Preheat oven to 400°F.
2. Place the cherry tomatoes on a small baking tray and sprinkle with a generous amount of olive oil, salt, and pepper. Roast for 20 minutes.

To Serve

1. Place the pasta in a bowl or serving platter. Top with the roasted cherry tomatoes, chile flakes, grated cheese, and more basil.