



15 MINUTE ROASTED RED PEPPER PASTA

Recipe serves 4.

INGREDIENTS

454g (1 lb) dried short pasta of your choice (I used Caserecce)

Handfuls of baby spinach (about half of a small 142g box)

For the Roasted Red Pepper sauce:

4 roasted red peppers from a jar

6 tbsp (45g) raw pine nuts

1 small garlic clove, peeled

3 tbsp good quality extra virgin olive oil

1 tbsp red wine vinegar or lemon juice

¼ tsp sea salt

To serve:

Grated Pecorino Romano (or Parmigiano Reggiano or burrata if you're feeling luxurious)

Dried chili flakes

METHOD

Bring a large pot of water to a boil for cooking pasta.

Meanwhile, add sauce ingredients into small blender or small food processor. Blend until smooth. Set aside.

Once water has come to a boil, season with salt and cook pasta according to package instructions for al dente less one minute. Scoop up ½ cup of pasta water and set aside. Drain pasta and put it back into the pot set over low heat. Pour prepared sauce over the pasta along with one or two handfuls of baby spinach and toss until spinach is just wilted and everything is heated through, adding splashes of reserved pasta water for desired consistency. I usually use about ¼ cup of the pasta water. Serve with grated Pecorino Romano and dried chili flakes.