

Roasted Mini Sweet Pepper Pasta

Ingredients

1 lb mini sweet peppers, halved and seeded
8 oz pasta (penne, rotini, or bowtie)
2 tbsp olive oil
3 cloves garlic, minced
½ cup grated Parmesan (or pecorino or Romano)
¼ cup heavy cream (or half-and-half)
½ tsp crushed red pepper flakes (optional)
½ tsp dried basil
½ tsp dried oregano
Salt and pepper to taste
Fresh parsley for garnish

Directions

Preheat oven to 400°F (205°C)

Place halved mini peppers on a baking sheet and drizzle with olive oil. Season with salt, pepper, and crushed red pepper if using. Roast for 18–20 minutes, until softened and lightly charred.

Bring a large pot of salted water to a boil. Add pasta and cook according to package directions until al dente. Reserve ¼ cup pasta water, then drain.

In a skillet over medium heat, warm a bit of olive oil and sauté the minced garlic for 1–2 minutes until fragrant. Stir in the roasted peppers, heavy cream, Parmesan, basil, oregano, and reserved pasta water. Mix until creamy and well combined.

Add the cooked pasta and toss to coat in the sauce. Adjust seasoning with salt and pepper as needed. Plate the pasta and garnish with chopped parsley and extra Parmesan. Serve warm as a colorful and flavorful main dish.