

Pepper Pasta

Preparation time: 20 min

Difficulty: Easy

Ingredients

- Black Pepper: 1/2 tsp
- Garlic Powder: 1 tsp
- Handful basil: for garnish
- Jarred Roasted Red Peppers, drained: 1 cup
- Olive Oil: 2 tbsp
- Rigatoni Pasta: 8 oz
- Salt: 1 tsp



Preparation

Craving something with an extra kick? This Pepper Pasta recipe will do the trick. With the addition of Pomì Crushed Tomatoes with Chili Peppers, your taste buds will have an explosion of flavor and spice.

Instructions:

1. Bring a pot of water to a boil for the pasta.
2. To a food processor add the roasted peppers, garlic powder, salt, black pepper and olive oil. Blend until combined then transfer the sauce into a large skillet and turn the heat to medium.
3. Add Pomì Crushed Tomatoes with Chili Pepper to the skillet and mix to combine then allow to simmer on low heat.
4. Add the pasta to the salted boiling water and cook until al-dente.
5. Using a slotted spoon, transfer the cooked pasta to a sauce then mix to coat the pasta in the sauce well.
6. Serve the pepper pasta in low bowls and garnish with fresh basil.

For this recipe we used:

Crushed tomatoes with chili pepper 1 box

