

Roasted Red Pepper Sauce

From [Pasta e Verdura](#) by Jack Bishop

2 large bell peppers (about 1 pound)
1 tablespoon pine nuts
1 small clove of garlic
2 tablespoons olive oil
¼ cup freshly grated Parmesan cheese
1 tablespoon minced fresh parsley leaves
1 teaspoon salt
¼ teaspoon freshly ground pepper
1 pound pasta

1. Bring 4 quarts of salted water to a boil in a large pot for cooking the pasta (or begin cooking spaghetti squash).
2. Roast the peppers (see below). When cool enough to handle, peel them with your fingers. Core, halve, and seed the peppers.
3. Place the peppers, pine nuts, and garlic in the work bowl of a food processor and process, scraping down the sides of the bowl as needed, until smooth. With the motor running, slowly pour the oil through the feed tube and process until smooth.
4. Scrape the red pepper puree into a bowl. Stir in the cheese, parsley, salt, and pepper. Taste for salt and pepper and adjust seasonings if necessary. (A small quantity of sauce has to cover a pound of pasta so it should be very well seasoned.)
5. While preparing the sauce, cook and drain the pasta, making sure that some water clings to the noodles. Toss the hot pasta with all but a few tablespoons of the red pepper puree. Mix well and transfer portions to warm pasta bowls. Dollop a small amount of the reserved pepper puree onto each portion and serve immediately.