

Roasted Red Pepper Pasta

Servings: 2

Adapted from

<http://thepioneerwoman.com/cooking/2013/05/quick-and-easy-roasted-red-pepper-pasta/>

Ingredients

8 oz rigatoni, penne, or rotini pasta
1 Tbsp extra-virgin olive oil, divided
1/4 cup diced onion
1/2 tsp minced garlic
7 oz roasted red peppers, drained and chopped
1/4 cup vegetable or chicken broth
1/4 tsp salt
1/4 tsp pepper
1/4 cup plain Greek yogurt
1/4 cup grated Parmesan cheese
1/4 cup chopped basil

Preparation

- 1) Cook pasta according to package directions, omitting salt and fat.
- 2) Heat 1/2 Tbsp olive oil in a large skillet over medium-high heat. Add the onions and garlic; saute for 2 to 3 minutes then add the chopped red peppers. Cook for 2-3 minutes and remove skillet from heat.
- 3) Pour the skillet contents into a food processor or blender. Puree until most of the peppers are blended.
- 4) Heat remaining olive oil in skillet over medium heat. Pour the pepper puree back into the skillet. Stir in broth, salt, and pepper until heated. Add yogurt and stir to combine.
- 5) Drain the pasta and add it to the skillet. Add Parmesan and basil, then stir it together to coat the pasta. Sprinkle with extra basil for garnish, if desired.