

Goat Cheese Pasta with Roasted Red Peppers & Artichokes

2 tbsp. olive oil
1 tbsp. unsalted butter
½ small onion, minced
2 cloves garlic, minced or pressed
½ cup heavy cream
½ cup milk (or 1 cup half & half, total)
4 oz. goat cheese
1 (12 oz.) jar roasted red peppers
½ cup artichoke hearts, chopped
⅓ cup grated Parmesan cheese
½ lb. pasta, cooked to al dente
salt & pepper, to taste

1. Bring a large pot of water to a boil and season generously with salt. Cook pasta to al dente according to package directions.
2. Heat a large skillet over medium heat and add olive oil and butter. Once butter has melted, add in onions and saute until tender, about 5 minutes. Add in garlic and cook until fragrant, about 30 seconds. Remove from heat but leave burner on.
3. Slowly add in heavy cream & milk. Stir in goat cheese and season with black pepper. Add in red peppers and artichokes and stir to combine. Stir in parmesan cheese and season to taste.
4. Using an immersion blender or a regular blender, carefully puree sauce to desired consistency. Place sauce back into pan and toss with the pasta. Top with more Parmesan cheese, pepper, salt, and parsley, if desired.

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