# Homemade Roasted Pepper Pasta Sauce



Adapted • Shared by Steve J

## Ingredients

• 2 large red bell peppers
• 1 garlic clove
• ½ cup (50 grams) freshly grated Parmigiano Reggiano cheese
• 10 fresh basil leaves
• ½ teaspoon salt (or to taste)
• 3 tablespoons extra virgin olive oil

## Instructions

1. Preheat oven to 425°F/220ºC.
2. Wash the peppers and place them in one layer on a baking sheet.
3. Roast in the preheated oven for 20 minutes. The peppers will be blistered in spots.
4. Using tongs, flip peppers over and roast for another 10-15 minutes, by which time the peppers should be at least 50% blackened.
5. Remove from the oven and cover with a sheet of parchment paper and a kitchen towel. This will steam the peppers slightly, ensuring the skins remove easily.
6. After 10-15 minutes, peel and discard the skin on the peppers.
7. Make a slit in the roasted red peppers lengthwise and pull out the stalk. Most of the seeds should come with the stalk. The remaining seeds can be scraped away. Then roughly chop the pepper flesh.
8. Peel the garlic clove. Then cut in half and remove and discard the germ. The germ is the light green sprout in the center.
9. In a food processor or blender, combine the roasted peppers, Parmigiano Reggiano cheese, garlic, basil, and salt. Blend, gradually adding the olive oil until the sauce is thick, smooth and creamy.
10. Taste and adjust seasoning as needed.
11. Makes 1 ¾ cups, depending on how large the bell peppers are.

## Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.