



ONE-POT PENNE WITH ROASTED RED PEPPER AND GARLIC

Prep: 10 minutes

Cook: 10 minutes

Makes: 4 Servings

INGREDIENTS

- 1/4 cup extra virgin olive oil
- 4 cloves garlic, crushed (use a garlic press)
- 2 cups uncooked Pennette Rigate or any small pasta (7 oz. / 200 g)
- 2 roasted red peppers from a jar, chopped
- 1 or 2 Tbsp. of a chopped fresh oregano (or something colorful that goes well with pasta)
- Grated Parmesan Cheese
- Pinch or two crushed red chili flakes (optional)
- Salt and pepper



STEPS

Heat oil, in a large pot over medium-low heat just until oil is hot, about 1 minute. Add crushed garlic. Lightly season with salt and pepper. Cook and stir for one minute making sure not to brown the garlic. Drain garlic-flavored oil in a small bowl and set aside.

Fill the same pot, with enough water to cook pasta (a short-cut is to heat the water in a kettle while making the garlic oil, so the water is already hot when it goes in the pot). Bring water to a boil, and cook pasta according to package directions. Drain.

Return drained pasta to pot. Add oil-garlic mixture, roasted red peppers, and oregano. Toss to coat pasta. Lightly season with salt and pepper. Finish with desired amount of Parmesan cheese and red chili flakes (if using).

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