



CREAMY RED PEPPER PASTA

WITH ROASTED BROCCOLI

DIFFICULTY: Easy | SERVES: 4 | READY IN: 25 minutes

This creamy red pepper pasta gets its colour and flavour thanks to a delicious sauce made from roasted capsicums. Whip it up in just 25 minutes - perfect for busy weeknights.



BROCCOLI

- 1 head broccoli
- 2 tsp olive oil

PASTA

- 300g dried rigatoni or penne pasta (10.6oz)
- 1/2 cup boiling water (125ml)
- 1 tsp chicken or vegetable stock powder

- 200g roasted red peppers (about 2 large peppers) (7oz)
- 125g lite cream cheese (4.4oz)
- 3/4 cup finely grated parmesan, divided (68g)
- 1 large handful fresh basil leaves + extra for serving
- 2 cloves garlic
- 60g baby spinach (2.1oz)
- Chilli flakes, to serve *optional*

1. PREPARE BROCCOLI

Preheat oven to 180°C (360°F) fan bake and line a large oven tray with baking paper. Cut broccoli into florets and place on tray. Drizzle with oil and season with salt and pepper. Roast for 15 minutes, or until cooked to your liking.

2. COOK PASTA

Meanwhile, bring a large saucepan of lightly salted water to the boil. Cook pasta for 10 minutes (or according to instructions on packet), until al dente.

3. While pasta cooks, place water in a blender and add stock powder to dissolve. Add peppers and 2 teaspoons oil from the jar of peppers, cream cheese, 1/2 cup (45g) of the parmesan and the basil and garlic. Blend until fairly smooth.

4. Add sauce to a medium frying pan or saucepan and bring to a simmer. Simmer for a few minutes, until sauce has thickened slightly. Season with salt and pepper to taste.

5. SERVE

Reserve a little of the pasta cooking water, then drain pasta well. Return to saucepan and add sauce and spinach. Toss to combine, adding a little of the pasta water if needed. Taste for seasoning, then divide between warmed serving plates or bowls. Top with remaining parmesan, extra basil and chilli flakes, if using. Serve with broccoli on the side.



WINE MATCH: A Rosé.

CREAMY RED PEPPER PASTA RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free pasta. Choose gluten-free stock powder.

INGREDIENT SWAPS / NOTES: The red peppers used in this recipe are the pre-roasted, jarred ones you can purchase at the supermarket. You could roast/chargrill your own if you prefer, and add 2 teaspoons olive oil to the sauce instead of oil from the jar.

MAKE IT MEATY: Meat lovers could add some shredded roast chicken, or pan-fried chorizo or sliced sausages to this meal.

STORING AND REHEATING: Store individual portions in the fridge and reheat in the microwave - great for an easy lunch!