

Spicy Red Pepper Pasta

from CarolinaGelen.com

Ingredients

- 4 servings pasta of choice
- 2 shallots, chopped
- 3 garlic cloves, chopped
- 1 tsp Chile flakes
- 1/4 tsp cayenne, optional
- 1 tsp black peppercorns, rough crushed
- 4 anchovies, optional
- 1 handful fresh basil
- 1 x 16 oz (454g) jar of roasted red peppers, drained and rinsed
- 1/2 cup heavy cream
- 2/3 cup finely grated Parmesan cheese
- 1/4 cup pasta water, plus more as needed
- Extra virgin olive oil - regular and infused
- Kosher salt, to taste

Instructions

- Heat 3 tbsp of extra-virgin olive oil in a pan on medium heat. Sauté the shallots for 4 minutes, mixing them with a wooden spoon or spatula, until translucent and soft. Toss in the anchovies garlic, cayenne, black pepper, Chile flakes and cook for 2 minutes.
- Add the basil, roasted peppers and cook for 3 minutes, mixing occasionally. Add everything to a blender, or food processor then set it aside to cool for a few minutes. Pour over 1/2 cup heavy cream and 2 tbsp extra-virgin olive oil. *Here is where you'll substitute for your preferred amount of infused olive oil.*
- In the meantime, prepare a pot of boiling hot water for the pasta. Season with a big pinch of salt and boil the pasta 4 minutes less than what the instructions on the packaging call for.

- Carefully blend the red pepper sauce until smooth. If you are using a regular blender, make sure to remove the plug from the top of the lid to allow for the steam to escape.
- Pour the red pepper sauce back in the pan and simmer for 1 to 2 minutes. Add the grated parmesan cheese, 1/4 cup pasta water and undercooked pasta.
- Simmer the pasta for 2 to 3 minutes, then season with more salt to taste.
- Serve right away.

Notes

Substitutions:

- Shallots: yellow or red onions
- Anchovies: a splash of soy sauce or skip adding them
- Fresh basil: 2 tsp dried basil
- Heavy cream: full-fat coconut milk, non dairy milk or 1/3 cup pasta water
- Parmesan cheese: nutritional yeast or just skip the cheese