



INGREDIENTS

2-3 TBSP of Olive oil
 3 garlic cloves
 2 diced bell peppers
 5 fresh basil leaves
 1.5 cups of cherry tomatoes
 ½ cup chopped sundried tomatoes
 ½ cup of passata
 ½ cup of water
 300g of Bucatini pasta
 Salt & pepper for seasoning
 1 cup of pasta water
 ¼ cup Parmigiano-Reggiano



PASTA PEPPERINA

By Caterina Romano's Kitchen

DIRECTIONS

1. Heat the olive oil in a large frying pan over medium-high heat.
2. When hot, sauté the garlic & peppers for about 3-4 minutes. Remove from heat and allow to cool at room temperature.
3. Transfer the peppers to a food processor and leave some peppers in the frying pan.
4. Add the basil to the peppers and blitz everything together. Transfer the mixture to a glass bowl and set aside.
5. Bring a pot full of salted water to a boil.
6. Add the pasta and cook as per instructions on the package.
7. Cut the cherry tomatoes in half and add them to the frying pan along with the sundried tomatoes and remaining peppers.
8. Add the passata and water and cook together for 5 minutes. Season to taste.
9. When your pasta is cooked, add it to the sauce along with the pasta water, mix well and continue to stir until the pasta is fully coated in the sauce.
10. Add the pepper mixture along with the Parmigiano. Mix well.
11. Ready to serve.