

Balsamic Sun Dried Tomato Bell Pepper Pasta Sauce

1 red bell pepper and 1 green bell pepper
8 sun-dried tomatoes in olive oil, very finely chopped
1-2 Tablespoon olive oil
1 teaspoon dried or fresh garlic
1 teaspoon Balsamic vinegar
Salt and pepper to taste
2-4 servings of pasta (preferably penne rigate)
Black olive paste (optional on the side)



Fill a pot with water and bring to a boil while you cut up 1/2 of each of the peppers into long thin strips. Sauté the peppers in 1 tbsp of olive oil until they are soft and starting to caramelize.

Add the pasta to the pot of boiling water. While your pasta is cooking, turn the heat down to low under the peppers and the sun dried tomatoes. Continue to cook the pepper/sun dried tomato mixture on low until your pasta is done, drain the pasta and set aside.

Turn the heat off under the peppers and add one clove of garlic and a teaspoon of balsamic vinegar (the vinegar will evaporate in a burst of steam... this is normal and necessary).

Adjust the dish to taste with salt and pepper. If you were able to find some black olive paste, put several spoon size amounts around the perimeter of the plate, serve the peppers and sun dried tomatoes over the pasta... and enjoy :-)

Serves: 2-4

Preparation time: 15 min

Recipe submitted by patricia

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