

Roasted Pepper and Goat Cheese Pasta

Ingredients

3 Red Bell Peppers
5 t Olive Oil
2 clv Garlic
1/2 c Chicken Broth
2 T Lemon Juice
2 t Sugar
3/4 t Salt
1/4 t Ground Black Pepper
1/8 t Crushed Red Pepper
1/4 c Basil (chopped)
8 oz Farfalle Pasta
1/2 c Goat Cheese (2 oz, crumbled)

Instructions

- 1.Preheat broiler.
- 2.Cut bell peppers in half lengthwise; discard seeds and membranes. Place pepper halves, skin sides up, on a foil-lined baking sheet; flatten with hand. Broil 8 minutes or until blackened. Place peppers in a zip-top plastic bag; seal. Let stand 20 minutes. Peel; place peppers in a blender.
- 3.Fill a medium pot with water and bring to a boil. Cook pasta according to package instructions.
- 4.Heat 2 teaspoons oil in small skillet over medium heat. Add garlic; saute 1 minute. Remove from heat; let stand 5 minutes. Add garlic mixture, remaining 1 tablespoon oil, broth, and next 5 ingredients (through red pepper) to blender

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with peppers; process until smooth. Combine bell pepper mixture and basil with pasta. Sprinkle with cheese.