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Rigatoni in Creamy Bell-Peppers Sauce

INGREDIENTS

- 4 large red bell peppers
- 2 garlic cloves, chopped
- 4 tablespoons EVOO
- 2 Oz white wine
- 3/4 cup ricotta
- 1/4 cup milk
- 1 lb rigatoni
- Salt and pepper to taste
- Pinch of sugar
- Grated cheese
- Chopped parsley

DIRECTIONS

- Wash, cut and remove seeds from peppers.
- Dice peppers into 1 inch pieces and set aside.
- Fill a pot with water and place on high flame to bring to a boil to cook pasta according to package directions.
- Meanwhile, place EVOO in large sauté pan.
- Add chopped garlic.
- When garlic is golden, add cut up peppers.
- Add a little salt and cover pan.
- Cook on low heat for a couple minutes, stirring often.
- Add wine and stir.
- Cover and cook for about 10 minutes until peppers are soft.
- Remove peppers and place into a food processor.
- Run on high until peppers are puréed into a sauce.
- Add ricotta, milk, salt, pepper and a pinch of sugar and blend well.
- Remove sauce from food processor and place back into sauté pan. Set aside.
- Cook pasta according to Al Dente directions.
- Drain and add pasta to pepper sauce.
- Place on low heat and stir making sure all pasta is coated with sauce.
- Add 3 tablespoons grated cheese and continue to stir.
- Serve hot with additional grated cheese and chopped parsley.
- Serves 6.

NONNA'S TIPS

- You can substitute heavy cream for ricotta & milk mixture but sauce will be more liquid.
- If you're going to substitute the pasta, make sure to use one that has ridges. This sauce needs to cling to the sides of the pasta and only pasta with ridges will do it justice.
- You can add 1/2 cup cherry tomatoes (cut in half) to the peppers if you want a milder flavored sauce.

