Rigatoni Peperonata



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Recipe by: Laura Vitale

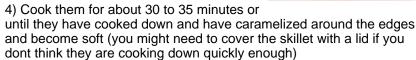
Serves 4

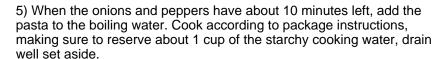
Prep Time: 10 minutes Cook Time: 50 minutes

Ingredients

- 12 oz of Rigatoni
- __3 Red Bell Peppers, cut in half, seeded and cut into strips
- __2 Yellow Bell Peppers, cut in half, seeded and cut into strips
- 4 Cloves of Garlic, minced
- __¼ cup of Olive Oil
- __1 Large Onion, cu into half moon slices
- __1/2 cup of White Wine
- ___1½ cup of Kalamta Olives, pitted and cut in half
- __¼ cup of Fresh Basil, roughly torn
- 1 Tbsp of Unsalted Butter
- ___1⁄4 cup of Parmiggiano Reggiano, freshly grated
- __Salt and Pepper, to taste

- 1) Fill a large pot with water, sprinkle in some salt and bring to a boil.
- 2) In a large skillet, add the oil and garlic and preheat it over medium heat. Cook it long enough for the garlic to become fragrant and lightly golden.
- 3) Add the peppers and onions and season with salt and pepper to taste.





- 6) Add the white wine to the peppers and allow it to reduce for just a minute.
- 7) Add the cooked and drained pasta along with the olives, basil, butter, parmesan and half of the cooking liquid.
- 8) Allow everything to cook together over medium high heat for just a minute constantly stirring.
- 9) Serve right away!

