

Baked Rigatoni in Blush Pepper Sauce



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 50 minutes

Ingredients

- 2 Tbsp of Olive Oil
- 3 Shallots, thinly sliced
- 3 Cloves of Garlic, minced
- Pinch of Hot Pepper Flakes
- 4oz Tomato Paste
- 1 cup of Heavy Cream
- 2 Roasted Bell Peppers
- 1 lb of Rigatoni
- 4 oz of Ricotta
- 8 oz of Fresh Mozzarella
- Handful of Fresh Parm
- Salt and Pepper, to taste
- Fresh Basil

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil. Preheat your oven to 400 degrees.

2) In a shallow Dutch oven (preferably one you can bake the whole thing in) add the oil, shallots, garlic and hot pepper flakes, cook until softened and very lightly browned around the edges, then add in the tomato paste, cook for a couple minutes, add the cream, roasted peppers, salt and pepper and gently simmer on medium-low heat for about 20 minutes, 2/3 of the way through, add the rigatoni to the boiling water.



3) Cook the rigatoni a minute or two shy of al dente, when it's almost ready, add the sauce to a blender (or just use a hand held blender) along with about 1/2 to 3/4 cup of the starchy cooking water, blend until smooth, place it back in the pot along with the drained pasta and some basil and toss to coat (sauce will feel thin but that's perfectly ok).

4) Add the ricotta, the mozz and parm all over the top, bake for about 20 to 30 minutes or until deeply golden brown and crispy around the edges. Serve right away!