



Bow-Tie Pasta With Red Pepper Sauce



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Publix Super Market
595 Piedmont Ave NE
ATLANTA, GA 30308



Recipe By: Rina

"You can make this dish anytime of the year, but it is especially good in the Spring with garden fresh peas and parsley. Simple, yet very tasty!"

Ingredients

2 cups red bell pepper, chopped	1 tablespoon balsamic vinegar
1/2 cup chicken broth	1 teaspoon honey
1 tablespoon chopped fresh oregano	2 cups bow tie pasta
1/4 teaspoon salt	1 cup blanched green peas
1/4 teaspoon ground black pepper	2 tablespoons chopped fresh parsley
1 tablespoon tomato paste	

Directions

- 1 Combine bell pepper, broth, oregano, salt, and pepper in 2 quart saucepan. Cover. Cook over medium low heat for 20 minutes, stirring occasionally, until bell pepper is tender.
- 2 Stir in tomato paste, vinegar, and honey; remove from heat. Puree mixture in a blender or food processor.
- 3 Meanwhile, cook pasta as directed on package. Drain.
- 4 Mix together pasta, red pepper sauce, peas, and parsley.

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Loose Red Bell Peppers 1 Lb

\$3.49 for 1 item -
expires in 3 days

Swanson (Food) Unsalted Chicken Broth 32 Fl Oz

Buy 1 Get 1 -
expires in 3 days

Spice Islands Fine Grind Black Pepper 2.3 Oz

25.00% Off For 1
item - expires in 3
days