

# Roasted Red Pepper Pasta

with Lemon-Parmesan Broccoli



In this quick-cooking recipe, whole grain pipe rigate gets pops of flavor from sweet roasted piquillo peppers and briny capers—plus a layer of exciting crunch from almonds. It all comes together in a creamy, mildly spicy sauce.

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**6 oz Whole Grain Pipe Rigate Pasta**

**2 oz Roasted Piquillo Peppers**

**2 Tbsps Grated Parmesan Cheese**

**2 Tbsps Sliced Roasted Almonds**

**1½ tsps Calabrian Chile Paste**

**tried-and-true**

**kitchen tools**



## [Large Maple Cutting Board](#)

### [by John Boos & Co. for Blue Apron](#)

Built to last, this chopping board is prized by professional chefs and so gorgeous we never want to take it off the counter. Crafted with hardy American maple, this exclusive collaboration between Blue Apron and John Boos & Co. is equal parts beautiful and handy. Its durable surface won't warp and is resistant to scoring; magically, it also helps keep your blades sharper than other materials. You'll find these boards in our test kitchen—as well as professional kitchens around the world.

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### **1 Prepare & roast the broccoli:**

Place an oven rack in the center of the oven, then preheat to 450°F. Heat a large pot of salted water to boiling on high. Wash and dry the fresh produce. Quarter and deseed the **lemon**. Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer. Roast 16 to 18 minutes, or until browned and tender when pierced when pierced with a fork. Remove from the oven. Evenly top with **the juice of 2 lemon wedges**.





While the broccoli roasts, add the **pasta** to the pot of boiling water and cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving **1/2 cup of the pasta cooking water**, drain thoroughly.



**3 Prepare the remaining ingredients:**

While the pasta cooks, peel and roughly chop the **garlic**. Finely chop the **peppers**.



While the pasta continues to cook, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **capers** and **chopped garlic and peppers**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned. Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until dark red and fragrant. Turn off the heat; add the **heavy cream** (shaking the bottle just before opening) and **1/4 cup of water**. Stir to combine; season with salt and pepper to taste.





## 5 Finish the pasta & serve your dish:

To the pan of **sauce**, add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste. Serve the finished pasta with the **roasted broccoli** and **remaining lemon wedges** on the side. Garnish the pasta with the **almonds** and **half the cheese**. Garnish the broccoli with the **remaining cheese**. Enjoy!