

Vegan Roasted Red Pepper Pasta

Ingredients

- 2 red bell peppers
- 12 oz linguini or spaghetti
- 2-3 tablespoon olive oil
- 2 medium shallots, finely chopped
- 4 cloves garlic, finely chopped
- Sea salt and ground black pepper
- 1.5 cups unsweetened original almond breeze almond milk
- 2 tablespoon nutritional yeast
- 1.5 tablespoon cornstarch
- 1 pinch red pepper flakes
- Parmesan cheese
- Fresh parsley or basil

Steps

1. Heat oven to 500 degrees F
2. Roast 2 red bell peppers on baking sheet until charred (about 25-30 mins)
3. Cover peppers in foil for 10 mins to steam, then remove charred skin, seeds, and stems
4. Cook pasta according to package instructions, drain, toss in touch of oil, cover with towel
5. Bring large skillet over medium heat and saute until golden brown and soft (4-5 mins)
 - 2-3 tbsp olive oil
 - 2 medium shallots, finely chopped
 - 4 cloves garlic, finely chopped
 - Sea salt and ground black pepper
6. Transfer sauted shallots and garlic to blender and blend
 - Shallots and garlic
 - Roasted peppers
 - 1.5 cups almond milk
 - 2 tbsp nutritional yeast
 - 1.5 tbsp cornstarch
 - 1 pinch red pepper flakes
7. Blend until creamy and smooth, add seasoning (salt, pepper, yeast, red pepper flake) if desired (be generous with seasoning)
8. Place sauce back in skillet over medium heat to thicken. Once it reaches a simmer, reduce heat to low and continue to simmer
9. Add cooked noodles

10. Serve with parmesan, red pepper flake, and chopped parsley or basil