

FEATURED RECIPE

Roasted Red Pepper Pasta Sauce

Our newly released Tempranillo is hitting all the right notes when paired with this easy-to-make Roasted Red Pepper Pasta Sauce. The spice from the chili flakes and the roasted peppers compliment the luscious fruit and earthy notes in this bold wine.

Ingredients:

- 1 lb pasta of your choosing
- 2 12 oz jars of roasted red peppers
- 1/3 cup reserved pepper water
- 6 garlic cloves
- 1 onion
- 2 Tbsp olive oil
- 1 Tbsp butter
- 1 tsp balsamic vinegar
- 15-20 fresh basil leaves
- 1 ¼ cup chicken or vegetable broth
- 1/3 cup parmesan cheese
- Salt and pepper to taste



Instructions:

1. Bring a large pot of salted water to a boil, add your pasta, and cook until al dente.
2. In the meantime, roughly chop your onion and peel your garlic.
3. Then, heat a medium saucepan to medium heat and add your olive oil and butter. Once your butter has melted and your olive oil is heated, add the onions and garlic to the pot. Cook the onions and garlic for 8-10 minutes or until they're softened.
4. Then add the roasted red peppers to the pot with the reserved pepper water and cook for another 8-10 minutes.
5. Turn off the heat and add all of the remaining ingredients to the sauce pot. Use an immersion blender to combine your ingredients into a smooth sauce. Or, add the remaining ingredients to a blender along with your sauteed vegetables and blend until smooth.
6. Note: This recipe will make a lot of sauce and, depending on what you want to do with it, or how saucy you like your pasta, you'll want to pour some into a jar and save it in the refrigerator for later use.
7. Return your remaining sauce to the pot and heat on medium. Add your cooked pasta and toss until combined.
8. Optionally garnish with more fresh basil and enjoy!