

Roasted Red Pepper Sauce

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This roasted red pepper sauce is light and creamy. It's easy to make with pureed roasted red peppers, fresh basil, and plenty of cream. To speed things up, you can use roasted red peppers out of a jar.

Ingredients

- - 2 large red bell peppers - 3 tablespoons extra virgin olive oil
- plus more for coating - 2 tablespoons minced garlic - $\frac{1}{4}$ cup fresh basil leaves
- torn - 2 cups half-and-half - $\frac{1}{4}$ cup grated Romano cheese - 4 tablespoons butter - salt and pepper to taste

Instructions

1. Preheat the broiler. Lightly coat the red peppers with olive oil. Cook peppers under the broiler until the skin is blackened
2. and the flesh has softened slightly. Place peppers in a paper bag or resealable plastic bag to cool for approximately 45 minutes. Remove the seeds and skin from the peppers (the skin should come off the peppers easily now). Cut peppers into small pieces. Heat oil in a large skillet over medium-low heat. Add chopped red peppers
3. garlic
4. and basil; cook and stir until flavors combine
5. about 5 to 10 minutes. Carefully place mixture into a blender and puree to desired consistency. Return puree to the skillet
6. and reheat to a boil. Stir in half-and-half and Romano cheese; cook and stir until cheese melts. Add butter
7. and stir until melted. Season with salt and pepper to taste. Simmer for 5 minutes. Cook's Note This sauce freezes well. It is excellent on any type of pasta
8. but tortellini or ravioli seems to be the best match.