

BON APPETIT HON

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Roasted Pepper and Goat Cheese Pasta

[Cooking Light](#)

- 3 large red bell peppers (about 1 1/2 pounds)
- 5 teaspoons olive oil, divided
- 2 garlic cloves, minced
- 1/2 cup chicken broth
- 2 tablespoons lemon juice
- 2 teaspoons sugar
- 3/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon crushed red pepper flakes
- 1/4 cup chopped fresh basil
- 4 cups hot cooked bow tie pasta (8 ounces uncooked, I used whole grain ziti to make this SB friendly)
- 1/2 cup (2 ounces) crumbled goat cheese

Preheat broiler.

Cut bell peppers in half lengthwise; discard seeds and membranes. Place pepper halves, skin side up, on a foil lined baking sheet; flatten with hand. Broil 8 minutes or until blackened. Place peppers in a zip top plastic bag and seal. Let stand 20 minutes. Peel and place peppers in a blender.

Heat 2 teaspoons oil in a small skillet over medium heat. Add garlic and saute 1 minute. Remove from heat and let stand 5 minutes. Add garlic mixture, remaining 1 tablespoon oil, broth, and next five ingredients (through red pepper flakes) to blender with peppers; process until smooth. Combine bell pepper mixture and basil with pasta. Sprinkle with cheese.

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