

RECIPE | PEPPERS

PEPPER & MUSHROOM PASTA



Follow us



pure-flavor.com

pure
flavor



PEPPER & MUSHROOM PASTA

INGREDIENTS

6 Pure Flavor® Craft House Collection® Aurora Sweet Long Peppers, sliced into rings
2 dry pints Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
1 lb fresh pasta
½ lb mushrooms, cleaned & sliced
1 white onion, diced
6 cloves garlic, minced
1 cup fresh parsley, chopped
2 tbsp olive oil
Sea salt & pepper, taste

DIRECTIONS

1. In a large skillet, heat half of the oil over medium heat. Add the mushrooms and sauté until they heat through and soften.
2. Add onion, garlic, peppers and remaining oil to the skillet. Season with salt and pepper. Cook, stirring occasionally, for about 10 minutes or until peppers are tender.
3. Meanwhile, set a large pot of water to boil. Add salt and the fresh pasta and cook for 4 minutes. Drain and reserve 1 cup of pasta water.
4. Add pasta, pasta water, tomatoes and parsley to the skillet and toss over medium heat. Serve with an extra drizzle of oil and more parsley.



TOTAL TIME

25 minutes

PREP TIME

8 minutes

COOK TIME

17 minutes

SERVES

4

COOKING LEVEL

Easy