

**TOTAL TIME**

25 minutes

**PREP TIME**

8 minutes

**COOK TIME**

17 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS**

# 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.

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