



RECIPE | PEPPERS

# SPICY SUMMER PASTA SALAD



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Recipe created by *Stacie Zollars*



## INGREDIENTS

### For the pasta:

- 2 ct** Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers, chopped
- 300 g** angel hair pasta
- Salt, to taste
- Basil, for garnish
- Sesame seeds, optional for garnish

### For the sauce:

- 1** small serrano, sliced
- ¼ cup** soy sauce
- ¼ cup** rice vinegar
- ¼ cup** honey
- 2 tbsp** Ginger
- 1 tsp** Coriander
- 1 tsp** chili flakes



**15 min**

**5 min**  
PREP.

**10 min**  
COOKING



**4**



**easy**

## DIRECTIONS

- 1** Cook angel pasta according to package directions.
- 2** In a medium bowl, mix the sauce ingredients.
- 3** Add pasta to bowl and top with sauce and peppers.
- 4** To serve, garnish with basil and sesame seeds if desired.