

Roasted Red Pepper Pasta

2 (12 oz.) jars roasted red peppers, drained
3/4 cup freeze dried onion (with 1/2 cup water for rehydrating)
2 TBS butter powder
2 TBS heavy cream powder (mixed with 6 TBS water)
1 tsp. chicken bouillon (mixed with 1 cup water to make broth)
3/4 cup grated Parmesan cheese (plus more for topping)
1 (16 oz) box pasta of your choice (short ones like rigatoni or penne catch the sauce nicely)
1/2 tsp. salt (or more to taste)
ground black pepper
3/4 tsp garlic powder
1 TBS Italian seasoning
4 quarts water (for boiling pasta)

Tools and Supplies:

Manual Food Mill (*this is my non-electric back up plan to a food processor or blender. This OXO mill is the one I have.)

Rehydrate the onions and roughly chop the roasted red peppers. Once the onions are soft, pour one TBS of remaining onion liquid from the bowl to mix with 2 TBS butter powder. Drain the remaining water from the onions and mix the drained onions with the chopped red peppers. Add the butter mixture. Puree the onions and peppers using a manual food mill, if needed, using the medium sized grate.

Heat 4 quarts of water to boil. Once heated, use 1 cup boiling water to mix with 1 tsp chicken bouillon to make broth. Separately, mix 6 TBS water with 2 TBS heavy cream powder. Set aside. Add the pasta to cook in the water according to packaged instructions.

In a skillet over medium heat, heat the red pepper puree. Add the broth, salt and pepper. Turn down the heat and add the cream. Next, add the Italian seasoning and garlic powder. Taste to adjust the seasonings if needed. Once the pasta is finished cooking, drain and add to the sauce. Finally, toss all with Parmesan cheese. Serve, topped with an extra sprinkle of Parmesan.