

Farfalle with Baby Spinach & Roasted Peppers

Makes 6 servings

2 yellow peppers
2 red peppers
2 tbsp extra-virgin olive oil
10 ounces baby spinach
1 tsp minced garlic
3 tsp salt, divided
Freshly ground pepper to taste
1/4 cup white wine
2 cups chicken stock
1 pound farfalle pasta
1/4 cup slivered basil
2 tbsp extra-virgin olive oil
1/4 cup Parmesan cheese

Roast the peppers:

Preheat oven on broil. Place peppers on a sheet pan and put in oven on shelf as close as possible to the broiler heat. (The alternative is to grill the peppers over high heat). Turn the peppers every 3-4 minutes until the entire pepper is charred. This can take 15-20 minutes. Once peppers are charred, remove from oven and place in a medium bowl. Cover with plastic wrap and let the peppers steam for 10 minutes. Remove the plastic wrap and let cool until you can handle the peppers, 15-30 minutes.

In order to collect the juices from the peppers, once you can hold them, start to peel the charred skin off of them but do so over the bowl they were steaming in. Once the pepper breaks open a bit, the juices (and probably some of the seeds) will pour out into the bowl below. Reserve until after the peppers are cut. Once the skin is removed and disposed of, make sure all of the seeds are off of the peppers. Do not run them under water to remove the seeds, just use your fingers to wipe all the seeds away.

Cut the peppers into 1/4" strips the length of the pepper, and then cut those strips in

1/2 or 1/3's depending on the size of the pepper. Pour the juices that you collected in the steaming bowl through a sieve and over the julienned peppers. Set aside.

In a large sauté pan over high heat, warm the oil. Add spinach, 1/2 tsp garlic, 1/2 tsp salt and 1/4 tsp pepper. Sauté until soft, 2-3 minutes. Transfer to a plate.

Reduce heat to medium and add 1/2 tsp garlic, roasted peppers, wine, stock and 1/2 tsp salt. Simmer until sauce begins to thicken, 8-10 minutes.

Meanwhile, in a large pot, combine 6 quarts of water and 1 tsp salt; bring to a boil. Add pasta and cook until tender to bite, 10-13 minutes.

Stir basil, spinach and olive oil into the sauce. In a large serving bowl, toss pasta and sauce. Season with additional salt and/or pepper if necessary. Sprinkle with Parmesan cheese and serve.