



Rotini Pasta with Roasted Red Bell Peppers

Ingredients

- 4 Mediums red bell pepper
- 2 tbsp Vegetable oil
- 1 tbsp Butter
- 3 Cloves Garlic, finely chopped
- 4 Mediums spring onions, finely chopped
- 1 cup Hot Water
- 2 cubes MAGGI® Chicken Bouillon
- 0.5 cup Cooking cream
- 450 g Rotini pasta
- 8 cups Water
- 3 tbsp fresh basil leaves, chopped

Instruction

1. Brush red bell peppers with vegetable oil and grill in the oven or open fire until cooked and skin somewhat burnt. Cover in a bowl and allow to cool for 10 mins.
2. Peel the skin from the peppers, transfer to a food processor and process until smooth.
3. In a medium saucepan, melt butter, add garlic and spring onions and sauté for 2-3 mins. Add hot water, MAGGI® Chicken Bouillon cubes, cream, and pepper puree and simmer on low heat for 5 mins.
4. Cook pasta in boiling water until al dente. Drain pasta, discard water, and return to empty pot.
5. Add sauce to pasta and toss until all pasta is covered.
6. Serve on a large platter with sprinkled fresh basil leaves.

Nutrition

Carbohydrates	54.52 g
Energy	325.73 kcal
Fats	7.22 g
Protein	10.06 g

35 Minutes

7 Servings