Sweet Bell Pepper Pasta



Our Sweet Bell Pepper Pasta dish is easy to prepare and is a tasty way to enjoy the silky sweetness of Red Sun sweet bell peppers. We hope you enjoy it. Don't worry about making too much, we promise the leftovers are just as good.

Timing

Prep time	Total time	Skill level
		Easy

What You'll Need

- 1 red Red Sun Farms® sweet bell pepper, cut julienne style
- 1 yellow Red Sun Farms® sweet bell pepper, cut julienne style
- 1 orange Red Sun Farms® sweet bell pepper, cut julienne style
- 1 red onion, cut julienne style
- 1.5 quarts of 35% whipping cream
- 2 tablespoons of unsalted butter
- 1.5oz of brandy
- 3oz grated parmesan cheese
- 2 lbs. spaghetti
- Salt and pepper to taste

Directions

Directions for Sauce

1. Heat frying pan with butter, add all the sweet bell peppers and red onions and saute until slightly browned.
2. Add brandy to deglaze pan. Careful the brand will flame up. Once the flame is extinguished, add the cream, salt and pepper taste.
3. Let reduce until sauce is thick and add it to cooked pasta.
4. Toss up with parmesan cheese and serve.

Directions for Noodles

1. Bring pot of water to boil, add spaghetti and stir occasionally.
2. Cook for about 7-8 minutes to al dente.
3. Strain pasta and add to sauce.