

Red Bell Pepper Pesto

Ingredients:

3 medium red bell peppers, roasted, peeled, stemmed and seeded.

4 medium garlic cloves

½ - 1 cup olive oil (I like it with less oil.)

¾ cup whole pitted black olives

½ cup grated Parmesan cheese (plus more as garnish)

½ cup packed fresh parsley leaves

3 TBSP lemon juice

½ - 1 tsp salt (to taste)

Instructions

1. Put all ingredients into a food processor fitted with the metal blade. Turning the machine on and off rapidly, pulse the ingredients several times until coarsely chopped. Scrape down the work bowl. Then process continuously until the sauce is smooth. If the pesto seems too thick, pulse in a little more oil or hot water.
2. Cook pasta according to the package. Reserve ½ cup of the pasta water. Toss the cooked pasta with the sauce. Add a little pasta water if the sauce is too thick. Optionally sprinkle with parmesan.

The story behind this recipe. Pasta is something I could always get my kids to eat. Basil pesto is the true family favorite, but this bell pepper pesto is great for a change of pace. It always made more sauce than I needed, so I usually freeze half of it.....so we can have it again in a few months.