

Angel Hair Pasta with a Sweet Red Pepper and Lime Puree

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	large	red bell pepper - roasted, peeled and seeded
1	teaspoon	fresh garlic - chopped
1/4	cup	cilantro - chopped
1/4	cup	lime juice
1/2	teaspoon	cayenne pepper
1/2	teaspoon	salt
2	tablespoons	olive oil
1	pound	angel hair pasta - al dente and drained
1/2	cup	parmesan cheese

In a food processor, place the roasted red bell peppers, garlic, cilantro, lime juice, cayenne pepper, and salt. Blend for 60 seconds, or until roughly pureed.

In a medium large saute pan place the olive oil and heat it on medium high until hot. Add the puree mixture and saute it for 5 minutes, or until hot.

Add angel hair pasta and quickly mix with puree.

Add parmesan cheese and mix it in.