

Roasted Red Pepper Alfredo

Servings : 4

Amount	Measure	Ingredient - Preparation Method
12	ounces	linguine
2	tablespoons	olive oil
2	cloves	garlic - minced
1		onion - diced
1/2	cup	milk
1/2	cup	heavy cream
4	ounces	goat cheese - crumbled
1/2	cup	parmesan cheese
12	ounces	roasted red peppers (jar) - drained and chopped
		kosher salt and black pepper

Cook pasta.

Heat olive oil in a saucepan over medium heat. Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. Stir in milk, cream, goat cheese and parmesan until cheeses have melted, about 1-2 minutes.

Add red peppers and puree with an immersion blender. Stir in pasta and gently toss to combine. Season with salt and pepper.

Serve with parmesan.