

Spaghetti with Sweet Peppers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	tablespoons	extra virgin olive oil
1	medium	red onion - thinly sliced
5		red bell pepper - 1/2 inch strips
5		orange bell pepper - 1/2 inch strips
1	tablespoon	red chile flakes
2	tablespoons	dried oregano
1	can	tomato paste
1	cup	dry red wine
1	lb	spaghetti

In a 12-14 inch frying pan, heat oil over medium heat until smoking. Add the onions, peppers, chile flakes and oregano and cook 8 to 10 minutes, until softened. Add the tomato paste and cook 15 to 18 minutes, until paste turns a darker color. Add the red wine, bring to a boil, then reduce the heat and simmer for 25 to 30 minutes, augmenting the pan with water, 1/4 cup at a time to keep the liquidity near that of a ragu.

Cook pasta 1 minute short of al dente. Drain and toss in pepper mixture and place pan over high heat. Cook for about 45 seconds.