



## Roasted Bell Pepper-Tomato Fettuccine Alfredo

Serves 4

2 lbs. Fettuccine pasta  
½ cup butter  
2 cups heavy cream  
1 cup Parmigianino Reggiano, shredded  
2 garlic cloves, minced  
4 roasted red bell peppers or 1 can roasted red bell peppers, drained  
1 lb. canned tomatoes, drained and chopped  
3 tbsp olive oil  
¼ cup extra virgin olive oil  
1 lb. cherry tomatoes  
4 sun-dried tomatoes, julienned  
¼ cup chopped garlic

Prepare the Fettuccine al dente according to package directions.

To prepare the Alfredo sauce, melt the butter in a medium-sized saucepan. Add the garlic followed by the cream, and gradually stir in the Parmigianino. Stir over medium heat until the sauce thickens.

For the tomato and roasted red bell pepper sauce, sauté the roasted red bell peppers and can of tomatoes in olive oil (3 tbsp), seasoning with salt and pepper. Puree in blender until desired consistency is achieved.

Halve the cherry tomatoes, then sauté them along with the garlic and sun dried tomatoes in olive oil (¼ c.) over high heat for about 2 minutes.

To assemble, layer the Alfredo sauce underneath the noodles, and serve the tomato and red bell pepper puree on top of the noodles. Top off the dish with the halved cherry tomatoes.