



Makes 10 cups
Preparation Time: 25 minutes
Cook Time: 25 minutes

INGREDIENTS:

6 medium bell peppers (3 lb. total), any color or a mix of colors

12 oz. dry whole grain angel hair pasta or spaghetti

3 cups fresh broccoli florets

½ of a 14.5-oz. can fire-roasted diced tomatoes, undrained (¾ cup)

¼ cup chopped fresh parsley

2 tablespoons almond butter

2 tablespoons red wine vinegar

2 cloves garlic, peeled

1 teaspoon smoked paprika

¾ teaspoon sea salt

½ teaspoon freshly ground black pepper

Grilled Bell Pepper Pasta

Smoky grilled (or broiled) **bell peppers** take center stage in this mouthwatering pasta dish: Half are stirred into the pasta, while the rest are blended with fire-roasted tomatoes, almond butter, and smoked paprika to create a rich, creamy sauce. Crisp-tender **broccoli** adds a contrasting pop of green: Just toss it into the pasta water during the last few minutes of cooking to keep cleanup simple.

Tips

To broil peppers: Preheat broiler. Place peppers on a foil-lined baking sheet. Broil peppers 4 to 5 inches from heat 10 to 12 minutes or until charred on all sides, turning every few minutes.

Make-ahead tip: To get a head start on prep, roast and peel the peppers ahead of time: Follow the recipe instructions through Step 2. Store peppers in an airtight container in the refrigerator up to 1 week; then use as directed in recipe.

Gluten-free version: Use gluten-free angel hair pasta or spaghetti.

For more inspiration, check out these tasty ideas:

- [Broccoli Pasta Salad with Red Pepper Pesto](#)
- [Roasted Vegetable Chowder](#)
- [Roasted Red Pepper and Tomato Bisque for Two](#)
- [Thai Basil Eggplant](#)

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- 1 Grill peppers, covered, over medium heat 12 to 15 minutes or until charred on all sides, turning every few minutes. (Alternatively, broil the peppers—see tip in recipe intro—or [roast them in an air fryer](#).)
- 2 Place peppers in a bowl, cover with foil, and let cool 15 minutes or until cool enough to handle. Use a small sharp knife to remove the charred skin from peppers. Rinse to remove any loose skin. Seed and chop peppers.
- 3 Prepare pasta according to package directions, adding broccoli the last 3 minutes of cooking. Drain, reserving 1 cup pasta cooking water. Return pasta and broccoli to pot.
- 4 Meanwhile, for sauce, in a blender or food processor combine half of the cooked peppers with the remaining ingredients. Cover and blend 2 to 3 minutes or until very smooth.
- 5 Add sauce and the remaining peppers to pot with pasta and broccoli. Cook over medium 2 to 3 minutes or until heated through, stirring occasionally and adding reserved pasta water, ¼ cup at a time, to achieve desired consistency. Top servings with additional fresh parsley.