

ROASTED TOMATO & RED PEPPER PASTA

SERVES 4 PREPARATION TIME: 5 minutes

VITA-MIX TIME: 3 minutes COOKING TIME: 20 minutes

IF USING THE 32oz CONTAINER: Halve the quantities.

5 tomatoes, halved

2 red peppers, quartered and
deseeded

1 onion, quartered

3 garlic cloves, peeled

4 tbsp olive oil

400g pasta

1 tbsp balsamic vinegar

1 tbsp tomato purée

1 small handful basil leaves

salt and freshly ground black pepper

- 1 Preheat the oven to 200°C/400°F/Gas 6. Put the tomatoes, peppers, onion and garlic in a baking dish, and drizzle over 2 tablespoons of the oil. Bake for 20 minutes until tender.
- 2 Cook the pasta according to the packet instructions, then drain and transfer to a large bowl.
- 3 Transfer the tomatoes, peppers, onion and garlic to the Vita-Mix machine. Add the balsamic vinegar, tomato purée and basil, and season. Secure the 2-part lid and select VARIABLE speed 1. Turn the machine on and increase the speed to 10, then to HIGH. Run for about 2-3 minutes or until smooth and steaming. Pour into the pasta bowl, mix well and serve immediately.



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