

# Red Pepper Pasta

## Ingredients

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- 12 ounces** spaghetti noodles, cooked
- 1-2 tablespoons** olive oil
- 2** medium red bell peppers (deseeded, deribbed and cut into strips)
- 1** large onion, chopped
- 4** cloves garlic, pressed
- 1** teaspoon dried basil
- 1/2** to **1** teaspoon cayenne pepper
- 3/4** cup chicken broth
- 3/4** cup Romano cheese, grated
- 1** cup low-fat cream cheese, at room temperature

## Method

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In a skillet over medium-high heat, heat your olive oil. To the hot oil, add the peppers and onions. Cook till peppers are wilted and onions are translucent. Add the garlic and cook another minute or two; don't let the garlic turn brown. Add the basil, stir and remove from pan.

To the emptied skillet, add the chicken broth and bring to a simmer, scraping up any browned bit on the bottom of the pan. Add the Romano and cream cheeses, whisking in until well blended and simmering. Now add the pepper mixture back to the skillet and mix well. Add the cooked pasta and toss. Serve with additional Romano cheese garnishing the top if desired.

**Source: Saving Dinner (4 servings)**

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