

## ***TomatoFest 2010 First Place Recipe***

### **PASTA WITH TOMATOES. ROASTED RED PEPPERS AND FRESH BASIL**

2 large red bell peppers  
2 teaspoons olive oil  
20 fresh medium-size Roma plum or multi-colored tomatoes  
½ teaspoon salt  
¼ teaspoon black pepper  
1 ½ teaspoons sugar  
6-8 medium garlic cloves, coarsely chopped  
15 oil-cured olives, pitted and halved  
20 fresh basil leaves. torn into pieces  
1 tablespoon olive oil  
1 lb. pasta (rigatoni, shells or ziti)  
1 lb. bag frozen spinach  
¼ cup grated Pecorino Romano cheese

1. Line broiler pan or cookie sheet with foil. Rub olive oil on red peppers and place them on the foil lined pan. Broil, turning frequently until all sides are blackened. Remove from broiler and wrap in aluminum foil. Set aside to cool.
2. Preheat oven to 425° F.
3. Cut tomatoes in quarters and place in 9" x13" baking dish. Sprinkle with salt, pepper and sugar.
4. Remove skin and seeds from cooled peppers and cut into large strips. Do not discard pepper juice.
4. Add roasted red peppers with juice, chopped garlic, olives and basil.
5. Drizzle with olive oil.
6. Bake for 25 minutes.
7. While tomato mixture is baking, cook pasta and spinach according to directions. Drain. Mix pasta and spinach together.
8. Put pasta/spinach mixture in large serving dish. Top with baked tomato mixture. Sprinkle with grated cheese.

**From the kitchen of Melissa Gentilcore (Auburn)**