

# **Smokin' Hot (or not) Pepper Pasta**

Adapted from [Simple Pleasures by Alfred Portale](#)

*serves 4*

2 tablespoons olive oil

1 medium onion, peeled and thinly sliced

1 ½ pounds mixed hot and sweet peppers, seeded and julienned (I used all mostly sweet Hungarian peppers with one habañero)

1 tablespoon minced garlic

Sea salt

Coarsely ground pepper

¾ cup chicken stock

½ pound dried spaghetti

2 tablespoons thinly sliced basil leaves

Parmesan cheese for serving

Optional- ½ pound grilled Italian sausage, cut into discs

Fill a large pot with water and bring to a boil.

Heat the olive oil in a medium saucepan. Add the onion and cook until translucent, but not brown. Add the garlic and cook a minute or two more, until you begin to smell the garlic. Add the peppers and season with salt and pepper. Toss the peppers and onions around in the pot to coat with oil. You can add a bit more oil if it is looking dry. Reduce the heat to medium low and cook until the peppers begin to soften. Pour the stock over the top and raise the heat to high. Once boiling, allow it to cook uncovered and reduce for about 5 minutes.

While the peppers are cooking, season the pot of boiling water generously with salt. Toss in the spaghetti and cook until the pasta is al dente. When pasta is done, strain from the pot and add it to the peppers. Add the sausage if using. Toss to coat the pasta in the light sauce and to mix the peppers and pasta. Check for seasoning and add more salt and pepper if necessary. Top with the basil. Serve warm with Parmesan cheese.