

## **Red Pepper Fettuccine**

This simple yet tasty pasta creation of summer veggies and chicken and apple sausage was inspired by the authentic hand-made red bell pepper fettuccine from my local Farmers Market.

### **Ingredients**

3 tablespoons Extra Virgin Olive Oil + additional  
4 cups Zucchini, halved then sliced (about 16oz, medium sized zucchini recommended)  
4 cups Red Bell Peppers, sliced into 1 ½ to 2 inch strips (about 2 large bell peppers)  
4 tablespoons chopped Garlic (about 10 large garlic cloves)  
1 teaspoon crushed Red Pepper Flakes  
1 cup jarred Sun-Dried Tomatoes in olive oil and herbs, drained and chopped  
2 teaspoons crushed Aleppo Chili Pepper  
1 cup fresh Basil, chiffonade  
Freshly ground Sea Salt and Black Pepper to taste  
20 oz. Red Bell Pepper Fettuccine Pasta (2 10 oz. boxes Close To Home Red Bell Pepper Fettuccine Recommended)  
Grated or shaved Goat White Cheddar (Spring Hill Recommended) or Parmigiano Reggiano to taste  
4 links Chicken & Apple Sausage, sliced diagonally (optional)

### **Preparation**

Bring large pot of salted water to a boil. Keep on a medium simmer until ready for use. (To cook fettuccine)

Lightly coat a large deep skillet with extra virgin olive oil on medium-high heat. Add sausage and sauté until nicely browned and cooked thru, about 8-10 minutes. Remove from pan and set aside.

Scrape off any brown bits from skillet and wipe down if needed. Add 2 tablespoons extra virgin olive oil and sauté zucchini on medium-high heat until almost cooked thru, about 5 minutes. Set aside atop sausage.

Add 1 tablespoon extra virgin olive oil (if needed) to skillet and sauté red bell peppers until slightly softened, about 5 minutes, add garlic and red bell pepper flakes and sauté until bell peppers are softened, about 3-4 minutes longer. Add sun-dried tomatoes and sauté 1 minute longer. Add 1-teaspoon aleppo pepper and sauté 1 minute longer. Add sausage and zucchini and mix until combined. Add salt and pepper to taste then reduce to low heat.

Bring simmering water back to a boil, and cook fettuccine (uncovered) to your liking, stirring occasionally (About 3-5 minutes if using fresh pasta) Strain then add pasta to skillet. Sprinkle remaining teaspoon aleppo pepper, fresh basil and toss until combined. Add additional salt, pepper and extra virgin olive oil to taste if needed. Remove from heat. Serve with goat white cheddar or parmigiano reggiano cheese.

Serves 6-8