



Fusilloni with a cream of peppers and paprika

If you can guess which spice we're using to make this dish of Armando Fusilloni pasta with cream of yellow and red peppers, then you'll win...well, actually you won't win anything but go on, try and guess anyway!

Ingredients (2 Servings)

Shopping List

- | | |
|---|---|
| <input type="checkbox"/> 200g Armando Pasta Fusilloni | <input type="checkbox"/> 1 small Yellow pepper |
| <input type="checkbox"/> 1 small Red pepper | <input type="checkbox"/> Paprika (sweet or spicy depending on your taste) |
| <input type="checkbox"/> Extra virgin olive oil | <input type="checkbox"/> Salt |

Preparation

In a non-stick pan, heat a splash of oil and add the peppers, which have been cut into pieces. Mix and heat for a moment and then add small amounts of water until the peppers have softened (around ten minutes should be enough).

Once ready, blend them completely in order to obtain a smooth, even and runny cream. Boil the Fusilloni in abundant salted water.

Drain the al dente pasta and add to the cream of peppers and mix for a few minutes over the heat, if the sauce is too dry then add some of the remaining pasta water.

Remove from the heat, add a generous helping of paprika and... buon appetito!