

# *Good Eats* *Recipes*

## **Fettucine with Pesto and Red Peppers**

### **What You Need:**

8 ounces fettuccine

1 tablespoon olive oil

1 jar GOOD EATS roasted bell peppers, drained, rinsed, sliced

1/2 cup GOOD EATS pesto sauce

Salt and freshly ground pepper

Freshly grated Romano or parmesan cheese

### **Directions:**

Cook fettuccine in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Meanwhile, heat oil in heavy small skillet over medium-low heat. Add peppers and stir until heated through. Drain fettuccine well. Return to pot. Mix in peppers and pesto. Season with salt and pepper. Serve, passing cheese.