

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Fusilli col Buco with Pepperoni

Adapted from Recipe in "Pasta" edited by Jeni Wright

Pepperoni, it's not just for breakfast pizza anymore! This is a mildly spicy dish that even kids will eat...

*1 medium white or yellow onion
1 red bell pepper
1 green bell pepper
2 tsp light olive oil
1 can (28 oz) diced tomatoes
1 Tbsp tomato purée*

*2 tsp hot or smoked paprika
6 oz sliced pepperoni
¼ cup minced fresh flat-leaf parsley
salt and ground black pepper, to taste
1 lb dried fusilli col buco, cooked
extra-virgin olive oil, for pasta*

Chop the onion. Halve, then core and seed the peppers. Cut peppers into medium dice. Heat oil in a medium saucepan over medium-high heat and sauté onion for a few minutes, until it is translucent and just begins to brown. Add peppers, tomatoes with their juice, tomato purée and paprika to the pan. Stir and bring to a boil, then simmer, uncovered, for 15-20 minutes. The sauce should thicken nicely by reducing the liquid a bit.

Stir pepperoni slices and parsley into the sauce. Season to taste. Toss the hot pasta with some oil to coat and keep it from sticking together.

To serve, place fusilli in mounds on four round, colorful dinner plates. Make a shallow depression on top of the pasta and spoon on the sauce. Serve with grated Pecorino or shaved Parmigiano cheese.

Yield: Four servings

Preparation time: 10 minutes

Cooking time: 25-30 minutes

