

Spaghetti with Alio Olio, Rapini and Roasted Red Peppers

- 1 package organic rice spaghetti (purchased at San Antonio fish market also in Woodbridge which carries a great selection of Italian imports such as organic rice, pasta, olive oil etc.)
- 3 Tablespoons organic extra virgin olive oil
- 1 clove garlic, minced
- 1/2 cup chopped frozen red pepper (roasted earlier this fall by me)
- 2 bunches of rapini, blanched and chopped
- sea salt
- pepper

Boil pasta according to package instructions. Strain. In the meantime saute garlic and roasted pepper in olive oil. Add the blanched rapini and sprinkle with a pinch or two of salt and pepper to taste. Toss with the pasta. Add a little more olive oil if needed. Enjoy.

Makes 4 generous portions.

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