

K's Kitchen: 3 Pepper Pasta

By Kathryn Reed

Easy, tasty meals are ideal during busy weeks.

The recipe below is one of my go-to dishes when I don't have a lot of time to be in the kitchen. And it's also one of those recipes where there are leftovers.

It has been years since I've bought prepared pesto from the store. Instead, I make a ton of pesto at the end of summer or early fall and then freeze it so I have it on hand throughout the winter/spring until the farmers' markets start up again so I can get fresh basil. This isn't to say prepared pesto should not be used.

The peppers can be of any color. And you don't have to use three different colors. But the more color, the prettier it is going to be. Red, yellow and orange peppers are all naturally sweeter than green bell peppers.

Chop all the veggies into bite size or smaller pieces.

I use spaghetti for the pasta, but I'm sure a different type would be just fine.

The most difficult thing about this recipe is mixing the ingredients together so there is a little of everything in each bite.



3 Pepper Pasta

Olive oil

1 medium onion, chopped

1 each green, yellow and red pepper, chopped

1 14½-ounce can chopped tomatoes

1 tsp basil

½ tsp oregano

Pepper

¼ C pesto

Pasta

Cook pasta according to directions.

Coat saucepan with olive oil. Add onion and peppers. Cook until soft. Add tomatoes and seasoning. Cook another five minutes.

Drain pasta. Add pesto. Thoroughly coat pasta.

Return pasta to pan. Add vegetable mixture to pasta. Mix and serve.