

# Linguini with Garlic, Oil, and Yellow Bell Peppers

For the linguine with garlic, oil and peppers recipe, peel the yellow and red peppers with a potato peeler and cut them into small pieces; cut the sweet Italian chili peppers in half lengthwise.

Blend the yellow pepper (except for a few pieces). Sauté all the peppers in a large pan with 1 clove of garlic and 3-4 tablespoons of oil, for about 5 minutes over high heat.

Cook and drain the pasta in the pan and stir in a little cooking water; add the blended peppers and stir; finish with basil leaves.

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