



Scarlett Wines

Roasted Red Pepper & Goat Cheese Penne

with Tomatoes, Basil & Toasted Almonds

VEGETARIAN

Sweet pepper and tomato highlight black cherry and raspberry, while goat cheese and herbs complement the wine's violet, dried-herb and lifted savory notes.

Serves 6 • Prep 20 min • Cook 30 min

INGREDIENTS

- 1 lb penne
- 2 roasted red peppers, drained
- 1 pint cherry tomatoes
- 2 garlic cloves
- 2 tbsp olive oil
- 4 oz goat cheese
- ½ cup vegetable broth
- ½ tsp red pepper flakes
- ½ cup torn basil
- ½ cup toasted sliced almonds
- Salt and black pepper

DIRECTIONS

- ① Heat oven to 425°F. Toss tomatoes with 1 tablespoon oil, salt and pepper; roast until blistered, 15 minutes.
- ② Cook penne until al dente; reserve 1 cup pasta water and drain.
- ③ Blend roasted peppers, garlic, remaining oil, goat cheese, broth and red pepper flakes until smooth.
- ④ Warm sauce in the pasta pot. Add penne and enough reserved water to create a silky consistency. Fold in roasted tomatoes and basil.
- ⑤ Serve with toasted almonds, extra goat cheese and black pepper.

POUR & DECANT

Serve the dish warm; give the wine a brief decant and pour slightly below room temperature.