

# Red Pepper Sauce

An incredible, rich tasting, vegan pasta dish that reminds us of nacho cheese and we use the sauce for nearly everything.

Prep:  
**10 minutes**

Cook:  
**30 minutes**

Ready In:  
**40 minutes**

Servings:  
**1**



## Ingredients

2 small roasted red peppers  
4 tbsp hemp seeds  
Juice of 1/2 lemon  
2 cloves of garlic  
2 tbsp nutritional yeast  
1/4 tsp cayenne pepper  
1 tsp salt  
4 oz pasta (of your choice)

## Instructions

- 1** To roast your pepper, first place oven on broil setting. Place red pepper on the top rack and let roast until it turns black (about 10 minutes). Once the pepper turns black flip it on the other side and repeat this step. Let it cool for about 10 minutes.
- 2** Once the peppers are cooled a bit we are going to peel the roasted black skin off. I usually run the peppers under cool water as I do this. You can discard the skins and seeds and throw the rest in your blender.
- 3** Then we will just blend this with the rest of the ingredients until creamy.
- 4** Cook your pasta according to the package, pour sauce over top and add fresh basil.

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