

Carrot-Pepper Sauce

The flavor mimics a sweeter version of tomato sauce, and the color almost makes it “red sauce.”

Ingredients

1/4 cup olive oil
2 tsp dried basil
1 tsp dried thyme
1/2 tsp dried rosemary
3 cups sliced carrots
2 cups chopped red bell pepper
1 cup chopped fennel or celery
1 cup vegetable stock or water
salt & pepper

Directions

- 1) Heat olive oil in large skillet. Add herbs and saute over low heat for 30 sec. Add all vegetables, sprinkle with salt, cover and saute over low heat, stirring occasionally, until vegetables are very tender.
- 2) Transfer vegetables into a food processor with stock or water and puree. Season with salt & pepper to taste.
- 3) Pour sauce over pasta and serve.