TORTELLINI WITH ROASTED BELL PEPPERS & FENNEL TOSSED WITH KALE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 4 servings

2 bell peppers (1 red, 1 yellow) cut into thick strips
1 small bulb fennel, trimmed, halved, cored and thinly sliced, plus ¼ cup chopped fronds
1 red onion, sliced into ¼ inch thick rings
¼ cup plus 2 tablespoons extra virgin olive oil
Kosher salt and freshly ground pepper
1 9 ounce package spinach or cheese tortellini
1 5 ounce package baby kale (about 8 cups)
4 cloves garlic, sliced
2 tablespoon white wine vinegar
½ cup torn fresh basil

Directions:

- Preheat the oven to 425 degrees F
- Toss the bell peppers, fennel, red onion, 2 tablespoons olive oil, ½ teaspoon salt and a few grinds of pepper on a rimmed baking sheet
- Bake, stirring occasionally, until the vegetables are tender and lightly browned, about 25 minutes
- Meanwhile, bring a large pot of salted water to a boil
- Add the tortellini and cook as the label directs, drain
- Put the kale in a large bowl and top with the warm tortellini and roasted vegetables
- Heat Lucy the remaining ¼ cup olive oil in a small skillet over medium heat
- Add the garlic and cook, stirring occasionally, until it just starts browning, about 2 minutes
- Remove from the heat and add the vinegar, pour over the tortellini mixture and toss to coat
- Add the basil and fennel fronds, season with salt and pepper and toss

VEGETABLE BOLOGNESE WITH ORECCHIETTE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

1 ounce dried porcini mushrooms
1 ½ cups hot water
3 carrots, peeled and chopped
1 onion, peeled and chopped
1 red bell pepper, seeded and chopped
2 garlic cloves
¼ cup olive oil
2 teaspoons chopped fresh oregano leaves
2 teaspoons salt
1 teaspoon freshly ground black pepper
5 ounces cremini
2 tablespoons tomato paste
½ cup red wine
½ cup mascarpone cheese
1 pound orecchiette pasta
½ cup parmesan

Directions:

- Place the dried mushrooms in a small bowl and cover with 1 ½ cups very hot water
- Set aside and let the mushrooms soften
- Place the carrots, onion, bell pepper, and garlic in a food processor and pulse until finely chopped but still chunky
- Place the olive oil in a large, heavy skillet over medium-high heat and add the chopped vegetables, thyme, oregano, salt, and pepper and cook until tender, about 6 minutes
- Strain the porcini mushroom, reserving the porcini mushroom liquid
- Add the porcini mushrooms, fresh mushrooms, and tomato paste, until the mushrooms are softened, about 5 minutes then add the porcini mushroom liquid and red wine
- Bring the liquid to a boil, reduce the heat to low, and let the mixture simmer until the liquid is reduced by half, about 10 minutes
- Add mascarpone cheese and stir just until the cheese is incorporated
- Meanwhile, bring a large pot of salted water to a boil over high heat
- Add the pasta and cook until tender, but still firm to the bite, stirring occasionally, about 8-10 minutes
- Drain pasta, reserving ½ cup of the cooking liquid and add to the vegetable mixture
- Add some of the reserved pasta cooking liquid, if necessary, to moisten the sauce
- Toss with parmesan and serve