

Pasta with Peppers

Makaróni me Piperiés

Any kind of pasta would work here, not just spaghetti.

Serves 6

1. Wash peppers and slice in strips. Sauté the onion and garlic in half the oil and then stir in the peppers and cook, covered, over low heat until they soften, about 1 hour. Check periodically to be sure they don't burn. If you need to add liquid, add 1/2 cup red wine. Add the parsley and remove from heat.
2. Cook the pasta according to package directions, then drain. Pour 1/4 cup olive oil in the pot and turn the heat to high. Stir the drained pasta into the pot, turn it quickly with a wooden spoon, and then place in a large serving bowl. Pour the cooked vegetables over the spaghetti and serve immediately with the cheese of your choice. With peppers I prefer the taste of feta or *myzithra*.

4 bell peppers, green, orange,
red, and yellow
1 onion, chopped
2 peeled garlic cloves
1/2 cup olive oil
1/2 cup red wine (optional)
1/4 cup snipped flat-leaf
parsley
1 pound spaghetti