Roasted Red Pepper Sauce

Over Saffron Infused Shells

**Ingredients**
- 2 red peppers
- 1 ½ tbsp olive oil
- 1 small garlic clove, crushed
- 1 small shallot, roughly chopped
- 85ml vegetable stock (1/3-1/2 cup)
- 1 lb pasta

**Directions**
1. Heat oven to ~350 degrees F. Place peppers on baking tray and roast in oven until skins are blackened (about 45 minutes). Remove from oven and place in plastic bag. When cool peel of skins using your fingers. Slice each pepper open, pick out and discard seeds and membrane. Roughly chop.

2. Combine red pepper, garlic, shallots, olive oil, and vegetable stock into blender and pulse until smooth. Consider sautéing the garlic and shallots prior to blending.