

CHEF SARA RHODES

## ARTICHOKE AND RED PEPPER PASTA ROLL-UPS

- 1 Lb. fresh pasta
- 1 recipe of Alfredo Sauce, made and cooled
- 1 can artichoke quarters, drained and chopped
- ½ fennel bulb, trimmed and chopped
- 1 ½ cups roasted red peppers, chopped – if canned, drain
- 6 cloves garlic, finely chopped
- ½ cup white wine
- 4 cups shredded Asiago cheese
- 1 cup shredded parmesan cheese

Heat olive oil in a pan over medium-high heat. Add the fennel bulb and sauté till starting to soften, about 3 to 4 minutes.



Add the artichokes, peppers and garlic. Sauté another 3 to 4 minutes. Add the wine and cook until almost dry. Season with salt and pepper. Set aside to cool.

Heat oven to 350 degrees. Spray a casserole pan. Roll out pasta to 4 sheets, 15 to 16 inches long. Roll to 8 on the pasta machine. Cut each sheet into 3 pieces after squaring off ends.

In a pot of boiling water, add the pasta, one or two pieces at a time, for about 1 minute. Remove and dip in a bowl of ice water. Lay on a towel. Do this with all pasta pieces. Pat dry.

Spread a little alfredo sauce on each pasta piece. Place some of the Asiago cheese over each pasta piece. Place some of the artichoke filling over the cheese. Roll up and place in prepared casserole. Pour the rest of the alfredo sauce over the roll-ups and top with any Asiago cheese left and parmesan cheese.

Bake for 20 to 25 minutes or until bubbly.