

## **Fusilli with Three Cheeses and Red Bell Pepper (for 4)**

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: One-Dish Meals

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Prep Time: 5 minutes

Cooking Time: 17 minutes

### **INGREDIENTS:**

4 TBS butter

2 red bell pepper seasoning, cut into thin strips

1 tsp salt

3/4 lb fusilli

1/4 lb Fontina cheese, grated (about 1 cup)

3 oz Mozzarella cheese, grated (about 3/4 cup)

6 TBS grated Parmesan cheese, plus more for serving

1/4 tsp fresh ground black pepper

### **DIRECTIONS:**

In medium frying pan, melt 1 TBS of the butter over moderately low heat. Add bell peppers & 1/4 teaspoon of the salt - cook till soft (about 10 minutes).

Heat the broiler. Butter a large shallow baking dish.

In a large pot of boiling, salted water, cook the fusilli until just done (about 13 minutes). Drain & return to the hot pot. Toss pasta with remaining 3 tablespoons butter & 3/4 tsp salt, sautéed bell peppers, Fontina, Mozzarella, 3 TBS of the Parmesan & black pepper.

Transfer pasta to the prepared baking dish & sprinkle remaining 3 TBS Parmesan over top. Broil till top starts to brown (3-4 minutes). Serve with additional Parmesan.

**Wine Recommendation:** Creamy cheeses need a light red wine as a foil for their richness. A weighty Chianti Classico or Riserva would overpower here, but a basic Chianti, with its slight bitter-cherry flavor, will strike just the right balance.