

Air fryer roasted tomato and pepper pasta

★★★★☆ 4.4 | 5 ratings



By Bianca Nice

A versatile air fryer pasta dish that is full of flavour and goodness, with fresh tomatoes, red pepper, feta and olives. It's perfect for any type of fresh pasta, filled pasta or gnocchi.

Ingredients

600g/1lb 5oz tomatoes, roughly chopped
1 red pepper, seeds removed, roughly chopped
2 fresh bay leaves
2 sprigs fresh rosemary, leaves chopped
1 tbsp sun-dried tomato paste
3 tbsp extra virgin olive

Method

1. Preheat the air fryer to 180C.
2. Put the tomatoes, red pepper, bay leaves, rosemary, sun-dried tomato paste, olive oil, stock cube and paprika into a heatproof dish that fits into your air fryer.
3. Season with salt and pepper and cook for 15 minutes, stirring twice.
4. Carefully remove the dish from the air fryer. Discard the bay leaves and then, using a stick blender, blitz until smooth.
5. Put the dish back into the air fryer and spoon in the

Prepare

Less than 30 mins

Cook

10 to 30 mins

Serve

Serves 2

Dietary

Nut-free |
Pregnancy-friendly |
Vegetarian

oil
1 vegetable or chicken
stock cube, crumbled
1 tsp smoked paprika
250g/9oz fresh pasta
80g/2¾oz pitted
Kalamata olives, halved
80g/2¾oz feta, crumbled
2 tbsp fresh flatleaf
parsley, roughly chopped
salt and freshly ground
black pepper

pasta, stirring to ensure it is well coated in the sauce.
Cook for a further 8 minutes.
6. Scatter over the olives, feta and parsley and mix well.
Grind over plenty of black pepper and serve.

Recipe tips

You can also make this with dried pasta, but cook it according to the packet instructions first and then stir into the blended sauce. You can continue to air-fry it so it's more like a pasta bake or serve it immediately.

This sauce goes well with breaded chicken or fish, instead of the pasta. If you like, swap the paprika for chilli or the olives for capers. For extra veggies, grate in some fresh courgettes.