

### Rigatoni with Tomato Caper Sauce

Retro Immersion Blender

Prep time: 20 minutes

Cook time: 10 minutes

Ready in: 30 minutes

Serves: 6

#### Ingredients:

- 1 cup packed fresh basil leaves
- 1/2 cup packed fresh parsley leaves
- 1/2 cup pine nuts, toasted
- 1/4 cup olive oil, divided
- 1 lemon, zested
- 1 clove garlic, peeled
- Kosher salt and freshly ground pepper, to taste
- 3 cloves garlic minced
- 1/4 teaspoon crushed red pepper flakes
- 5 cups cherry tomatoes
- 1 pound rigatoni pasta, cooked and drained, plus 1/2 cup reserved pasta water
- 2 tablespoons caper, drained

#### Preparation:

1. Place basil, parsley, pine nuts, 3 tablespoons olive oil, lemon zest and garlic in Chopper attachment and cover with lid. Place blender base on Chopper attachment. Pulse on high speed until finely chopped. Season with salt and pepper to taste. Set aside.
2. Heat remaining olive oil in large saucepan over medium-high heat. Add garlic and crushed red peppers and cook until fragrant, about 1 minute. Stir in tomatoes and reserved pasta water and cook, stirring occasionally until tender, about 10 minutes. Remove from heat.
3. Place Blender Stick attachment on blender base. Blend tomatoes on low speed until smooth, about 30 seconds. Stir in pasta and capers until well coated. Top pasta with pine nut mixture and enjoy.