Pasta with Tomato-Ricotta Almond Pesto

1/2 cup almonds

1 Tablespoon canola oil

2 red bell peppers, cut into 1/4" strips

1 teaspoon salt

1/2 teaspoon pepper

4 cloves garlic, thinly sliced

3/4 teaspoon red pepper flakes

1/4 cup ricotta cheese

1/2 cup parmesan cheese

1/4 cup oil packed sun dried tomatoes

1/4 cup olive oil

1 pound pasta

1/2 cup fresh basil, torn

Toast almonds in a dry skillet 3-4 minutes until golden brown.

Heat canola oil in skillet.  Add pepper strips, salt & pepper. Cook until charred.

Stir in garlic and cook 2 minutes longer.

Remove from heat.  Stir in 1/4 c. almonds and red pepper flakes.

Transfer to food processor along with ricotta, parmesan, tomatoes and olive oil.

Process until smooth.

Cook pasta according to package directions.  Reserve 1 cup pasta water.  Drain.

Add pasta to serving bowl along with pesto and 1/4 cup reserved pasta water.

Add additional water as necessary to thin pesto.

Season with salt and pepper.

Sprinkle with fresh basil and 1/4 cup reserved almonds.