

# Roasted Garlic Spaghetti Sauce

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*Roasting the garlic for this recipe really gives it a sweet, nutty flavour that you won't find anywhere else. It also mellows the flavour, which is a great way to eat it if you're not a garlic lover.*

## Ingredients:

1 head of garlic  
4 tbsp. water  
5 tbsp. olive oil  
5 large tomatoes  
450g jar of roasted red peppers, or roast 3 or 4 red peppers of your own  
1 tsp. chilli flakes  
Salt and pepper to taste  
Handful of fresh basil leaves

## Directions:

1. Heat the oven to 230C.
2. Place the whole head of garlic into an oven-proof dish with the water, a tbsp. of olive oil and a pinch of salt. Roast it for 45 minutes.
3. Meanwhile, in a blender, puree the roasted red peppers and tomatoes with the chilli flakes.
4. Once the garlic is cooked, pop them out of their skins into the blender. Add the basil leaves, season well, and then blend again.
5. In a steady stream, add the remaining 4 tbsp. of oil and stop blending when the mixture becomes smooth.
6. Toss in hot spaghetti to serve.

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