



Bottled with love, for the joy of living

**RED PEPPER CASHEW & ROASTED CAULIFLOWER PASTA**  
**PAIRED WITH**  
**2017 FORTUNA, BWISE VINEYARDS**

**INGREDIENTS**

**ROASTED CAULIFLOWER**

2 heads of cauliflower, cut into florets  
2 tablespoons olive oil + pinch of salt

**SAUCE & PASTA**

$\frac{3}{4}$  cup cashews  
 $\frac{3}{4}$  cup water  
1 teaspoon salt  
1 jar (25 oz) pasta sauce  
1 16-ounce jar roasted red peppers, drained  
1 pound whole wheat penne pasta  
greens for garnishing

**INSTRUCTIONS**

Preheat the oven to 425 degrees. Toss the cauliflower florets with the olive oil and salt.

Spread on a baking sheet. Bake/roast for 30 minutes, stirring occasionally, until nice & brown.

Blend the cashews, water, salt, pasta sauce, and red peppers together until very smooth and creamy.

Cook pasta according to package directions. Toss cooked pasta with sauce.

Dare to Pair!

The brightness of this wine and its soft tannins pair perfectly with moderately acidic foods like red peppers and plant protein-rich foods like cashews. As a blended sauce for heartier pasta, the texture is creamy yet not overly rich, highlighting the brilliant fruit and spice notes of the beloved wine.