

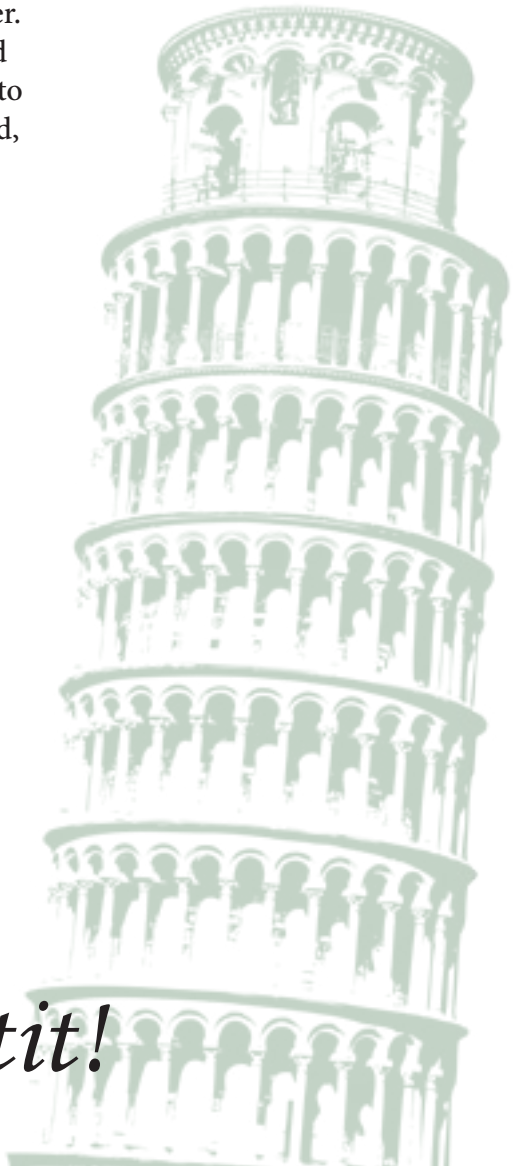
Roasted Red Pepper with Olive Oil

Ingredients

- Red and/or yellow bell peppers
- olive oil
- salt
- pepper
- garlic

How To Prepare

Preheat oven to 400 degrees. Rinse off peppers and place on cooking sheets. Cook for about 35-40 minutes and turn with tongs every 10 minutes. Remove from oven and, using tongs, place in large bowl. Cover with plastic wrap and let sit for 30 minutes. In another large bowl, combine 1/4 cup olive oil, a pinch of salt, ?? garlic, and ground pepper. Cut each pepper in half, then open them up and scrape the unwanted parts of the pepper off. When cleaned, julienne the peppers and add to the bowl with olive oil. Stir together and let sit in refrigerator, covered, overnight or for a few days.



Bon Appétit!