

Oven Roasted Peppers

by: Katie Pizzuto

INGREDIENTS

7 peppers (combo. of red, yellow and/or orange)

Extra virgin olive oil

Salt/pepper

Preheat oven to 400°. Cut peppers into 1/2" slices (no seeds!) and place in large baking sheet. Add plenty of olive oil—sorry, but I've never measured. I like to say that the peppers should be swimming but not drowning! Season well with salt and pepper. Roast in oven for about 20 minutes and give a good stir, bringing the outer peppers to the center and the central ones to the edge to ensure even caramelization. Continue to roast and re-stir the peppers every 15 minutes or so until all peppers are evenly caramelized on their edges—total cooking time about 1 1/4 hours or so. After cooling, these will store great in an air-tight container, refrigerated. Serve over crostini with a small piece of fresh mozzarella. DO NOT throw out the oil that's left in the pan as that is full of flavor and great for sauteeing!