

Piemontese Peppers - adapted from several recipes I found online

These amounts are for four servings so adjust according to how many you need.

- 2 yellow peppers (can use red, but please don't use green)
- 1 garlic clove, peeled and chopped finely
- 4 anchovy fillets (adjust this according to your taste)
- 8 fresh basil leaves
- Grape or cherry tomatoes, halved ... enough to fill the cavities of each pepper half (about 2 cups)
- Olive oil for drizzling
- Balsamic vinegar for drizzling
- Fresh basil, chiffonade for garnish
- Sea salt and freshly ground pepper

Heat oven to 350°F.

Cut each pepper in half and carefully remove the seeds, leaving the stem intact. Lightly coat the outside of the peppers with olive oil. Place the pepper halves in a roasting dish.

Divide the garlic between the peppers and lay an anchovy fillet in each one, or break the fillet up a bit to distribute it more evenly in the pepper half. Lay two basil leaves in each pepper half, then fill it with the cherry or grape tomatoes.

Drizzle each pepper half with olive oil and balsamic vinegar and lightly salt and pepper.

Roast for 20 minutes, then check to see if they need a bit more drizzle of oil on top. Roast for another 20 minutes or until the pepper is soft. (Test by poking with a knife.)

Serve as a warm salad with the pan juices drizzled over and garnished with basil chiffonade.

NOTE: to make this as an appetizer, use the small "snacking" peppers. How cute would that be?!