

Roasted Red Peppers

- 12 peppers (red, orange, and yellow - skip the green ones!)
- ¼ - ⅓ cup olive oil
- Salt and pepper

Heat oven to 375°F. Prepare two baking trays by lining them with parchment paper or silicone mats.

Cut the peppers in half, remove the seeds and ribs.

Pour some olive oil into a large bowl and season with salt and pepper.

Toss the pepper halves in the oil. I've found that using your hands is the best way to do this, but if you have an aversion to it (or a paper cut that the salt will sting the heck-fire out of), use a pair of tongs. (PS: olive oil is SO good for your skin and the salt works as an exfoliant. Skin care and cooking all in one deal!)

Place the peppers cut side down on the baking trays. Bake for 35-40 minutes until tender. Personally I don't mind a little browning or charring on the peppers, but they are done long before that so feel free to take them out before they brown.

Place the peppers in a bowl and tightly cover with plastic wrap. Let cool.

When they are cool enough to touch, remove the skins. Tear, or cut them, into ½-inch strips and layer into a jar or other glass container for storage. Pour any juices that have accumulated in the baking trays or bowl over the peppers in the jar. Seal and store.

Uses:

- on sandwiches or hamburgers
- in soups
- as the base for a roasted pepper sauce
- as an accompaniment to grilled chicken (Idea: top the chicken with goat cheese and layer a couple of slices of pepper on top. You could even enhance the goat cheese with herbs.)
- on bruschetta with cheese and herbs
- Use in any dish that calls for peppers. 😊