



Roasted Red Peppers with Cherry Tomatoes

(ADAPTED FROM SKYE GYNGELL, BON APPETIT)

Yield: Makes 8 servings

Ingredients

- 4 red bell peppers
- 4 garlic cloves, thinly sliced
- 1 cup basil leaves, divided
- 2 tbsp + $\frac{1}{3}$ cup olive oil
- 1 pint cherry tomatoes, halved
- oil packed anchovies (optional)
- $\frac{1}{3}$ cup fresh ricotta (or cheese of choice) (optional)
- $\frac{1}{4}$ cup pitted black or green olives (optional)

Instructions

Preheat oven to 375°. Place bell peppers, skin side down, in a shallow baking dish and top with garlic and anchovies (if desired). Tear $\frac{1}{4}$ cup basil leaves over top, season with kosher salt and black pepper, and drizzle with 2 Tbsp. oil. Bake until peppers are tender but still hold their shape and are slightly charred around edges, 35–45 minutes. Let cool.

Meanwhile, blend remaining $\frac{3}{4}$ cup basil and remaining $\frac{1}{3}$ cup oil in a blender until smooth; season basil oil with kosher salt and black pepper.

Arrange bell peppers on a platter. Top with tomatoes, ricotta/cheese of choices, olives and more basil.

Eat and enjoy!

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Description

This is a delicious twist on a traditional baked pepper. This recipe is chock-full of summer produce and almost tastes like a pizza! This recipe can be easily adjusted to meet allergen or taste preferences by swapping out different fillings and toppings to include in the peppers.



Farmers Market Finds

- Bell Peppers
- Cherry Tomatoes
- Fresh Basil
- Fresh Garlic



Grocery Store Grabs

- Olive Oil
- Oil Packed Anchovies (optional)
- Fresh Ricotta or Cheese of Choice (optional)
- Pitted Black or Green Olives (optional)

Substitutes

Could use 4-5 Roma tomatoes or 1-2 larger (beefsteak) tomatoes in place of 1 pint cherry tomatoes.

Could replace ricotta cheese (if using) with mozzarella, provolone or a vegan cheese.

Pairs with

This light and veggie-packed dish would work well paired with a pasta salad, bruschetta or couscous. Flatbread or pita would also complement this dish well.