



ROASTED BELL PEPPERS

Makes 4 servings.

I know that skinning the peppers is a bit time-consuming, but it is well worth it. This dish can be made a few days ahead, and the flavor actually improves with time.

INGREDIENTS

- 4 bell peppers, orange, red and yellow

DRESSING

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon honey
- ¼ cup loosely packed flat leaf parsley
- Kosher salt
- Freshly ground black pepper

PREPARATION

- Preheat the broiler.
- Trim both ends of the peppers, cut in half, seed and quarter.
- Place the peppers on a foil lined broiler pan skin side up.
- Broil close to the heat source for about 7 minutes, or until the skin is blistered and charred. Cover the peppers with foil and cool briefly.

- Peel off the skin and place in a bowl.
- Combine the dressing ingredients and pour over the peppers. Add parsley, season to taste with salt and pepper, and combine well.