Roasted Peppers in Oil Peperoni Arrostiti Sotto Olio

Savannah · 28/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

6

Description

My Italian motherinlaw taught me how to make these roasted red peppers in oil She doesnt have any of her recipes written down She just makes them like she always has for years They can also be used on bruschetta or pureed with cream and served over pasta I usually serve them in a relish tray as a side dish to any meal

Ingredients

- - 1 red bell pepper - 1 yellow bell pepper - 1 orange bell pepper - ¾ cup extra-virgin olive oil - 1 clove garlic
- minced - 5 leaves fresh basil leaves
- finely sliced - ½ teaspoon dried oregano - ½ teaspoon salt - ¼ teaspoon ground black pepper

Instructions

1. Preheat an outdoor grill for high heat and lightly oil the grate. Reduce grill heat to medium. Grill whole red
2. yellow
3. and orange bell peppers on the preheated grill until charred on all sides
4. turning about every 5 minutes. Place charred peppers in a resealable plastic bag and seal well. Allow peppers to cool in the bag. Combine olive oil
5. garlic
6. basil
7. oregano
8. salt
9. and pepper in a 1-pint glass jar (or larger
10. depending on size of peppers). Remove cooled peppers from the bag and scrape off charred skins. Cut peppers in half; remove seeds and stems. Slice peppers into long strips and place in oil mixture. Mix well
11. ensuring peppers are covered in oil. Serve
12. storing leftover peppers in the refrigerator for up to 5 days.