

Roasted Peppers

Swick

Serves 3 to 5 | Active Time: 45 minutes | Total Time: 1 hour 10 minutes

Step 1: Roasting & Peeling the Peppers

- 2 to 3 large orange pepper
- 1 tbsp extra-virgin olive oil

First, preheat the broiler to high (or char over a gas flame).

Place the peppers onto a tray lined with foil and/or parchment paper and then rub each of them with a bit of oil. Broil each side until blistered and blackened, turning as necessary.

Once done, place the peppers into a bowl and cover it tightly with plastic wrap. Let sit for about 10 minutes.

As soon as the peppers are cool enough to handle and the skins have loosened place a strainer over a bowl and peel the skin from the peppers over the strainer to capture the seeds while allowing any juices from the peppers to drain through.

Set the peppers aside and reserve the strained juices.

Step 2: Baking the Peppers

- 2 to 4 tbsp extra-virgin olive oil
- Maldon salt (to taste)*

Preheat your oven to 450° F (230° C).

Cut the peppers into large pieces (or tear them along their natural seams). Lay the peppers into a baking dish. You can overlap them a bit but try to keep them quite flat.

Pour the reserved pepper juice over top, followed by a good drizzle of olive oil. Season well with Maldon salt.

Note: Other quality salts such as fleur de sel can be used to season these peppers. Maldon salt just gives these peppers a nice, clean, and subtle burst of salt.

Transfer the peppers to the oven and bake for approximately 20 minutes, until heated through and starting to lightly brown.

Remove from the oven and serve. Store any leftovers in the refrigerator for up to a week.

Serve these delicious peppers as part of a tapas meal, as a side dish, or use them in these delicious Sandwiches.