



## Greenmarket Recipe Series

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### Home Roasted Red Bell Pepper

#### Ingredients:

- \*2 Red Bell Peppers
- \*1/2 Shallot
- \*2 Cloves Garlic
- 2 Tbsp Red Wine Vinegar
- 2 Tbsp Extra Virgin Olive Oil (EVOO)
- Juice from 1/4 Lemon
- \*available seasonally at your neighborhood Greenmarket*

#### Instructions:

Using 1 tablespoon of the EVOO, coat the outside of both bell peppers. Place bell peppers in your broiler directly under the flame. Allow bell peppers to cook until charred black, turning occasionally so that all sides are allowed to darken evenly. When bell peppers are a solid black color remove them from the broiler and set aside to cool. Finely dice shallot and garlic and combine in a mixing bowl with vinegar, remaining EVOO and lemon juice. After peppers have cooled gently slit them lengthwise over the mixing bowl being careful to capture the juices. Away from the mixing bowl peel off the charred black skins and discard. If skins aren't very easy to remove then the bell pepper isn't fully cooked. The skins should slide off with minimal effort. Remove pepper top from peeled peppers and scoop out seeds, discard. Slice bell peppers lengthwise and toss slices in the vinaigrette.

#### Serving Options:

Serve slices atop crusty bread rounds, on burgers, with fresh mozzarella slices or in Mediterranean salads. Cooked bell peppers in the vinaigrette will keep in your fridge for a few days.

Serves 4 as an appetizer

For over 30 years, GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs visit [www.GrowNYC.org](http://www.GrowNYC.org). As a non-profit, donations from supporters like you are vital to our continued to success. To make a fully tax-deductible contribution please call 212.788.7900 or make a donation online.