

Roasted Peppers

@ 5pm Saturday 01/08/2020

Ingredients:

- 4 peppers (1 per person) - choose various colours as they give different flavours & they do look pretty.
- 2-3 cloves of garlic
- 1 Tin of anchovies, or use umami for vegetarians
- Cherry tomatoes (5/pepper)
- Olive oil
- Black pepper
- Basil leaves

Tips: This is such a popular dish with all of my friends and often my go to starter, or you could make these to have as a side dish.

I serve these with crusty ciabatta 😊👉

Method:

Firstly turn your oven on at 180°C/350°F/gas 4
Take a roasting tray ready for your peppers.

Firstly cut your peppers in half, length ways, keeping the stalk intact and take out the core and seeds.

Place the peppers in the tray then slice your garlic thinly, placing 4 or 5 slices into each half of pepper, depending upon how much garlic you like.

Cut each anchovy into 2 or 3 pieces and dot them around in your peppers.

If you are making the vegetarian version then you can use a little umami paste instead.

Cut your cherry tomatoes in to halves and fill each half of pepper with 5-6 halves of cherry tomato.

Drizzle over with olive oil, add ground black pepper and place on a high shelf in your oven.

Cook your peppers for almost an hour. Use your own judgement but I like mine really caramelised and softened, the juices are really delicious.