

# QUICK ROASTED RED PEPPERS & GARLIC

## INGREDIENTS

- 4 Red peppers
- 12 cloves Garlic
- 2 T Extra virgin olive oil

## DIRECTIONS

- 1 Pre-heat the oven to 400 F
- 2 Cover a sheet pan or cookie sheet with parchment paper
- 3 Cut the peppers into strips & put in a bowl with the garlic cloves
- 4 Add the olive oil & toss the peppers & garlic thoroughly until they are all 'touched' by the oil
- 5 Roast the peppers until the edges are blackened & the garlic is tender
- 6 Squeeze the garlic out of it's 'wrap'
- 7 Store the peppers & garlic in a jar covered with plastic wrap
- 8 They'll last in your refrigerator for 2 weeks

