

## Roasted Sweet Peppers

*Preparation time: 35 minutes*

*Cooking time: 30 minutes*

### Ingredients :

2 large red peppers

2 big yellow peppers (or green! The more color is better!)

2 large cloves of garlic

40 cl (1  $\frac{3}{4}$  cups) of olive oil or more if you want to be generous with oil!

salt and pepper to taste

parsley (a big bunch)



### Procedure:

1. Wash and cut the peppers in half. Remove the seeds and stems.
2. Put the peppers on a plate (the skin side up) and cover them with an aluminum foil. Bake for 35 min 150°C (302 °F) minimum. The peppers should be soft (touch before putting them out). Sometimes they need more time. The color also changes the cooking time, red=fast ; green=very slow)
2. To peel the peppers more easily, as soon as they come out of the oven put the peppers in a plastic bag and close it. Then peel them (good luck!)
3. Cut them into thin strips (0.3 cm = approximately 1 inch).
4. Add salt and pepper. Add parsley, sprinkle with garlic, olive oil (it should cover the peppers)
5. Refrigerate. It's better if you do it one day before eating them, so the oil will take the taste of peppers.

*Marie Francois, France*