

Marinated Peppers



Total Servings: 4

Serving Size: 2oz

Farmer/ Business Name

Address, City, CA, County

Phone and/ or Email

www.chicocertifiedfarmersmarket.com

Ingredient	Amount	Instructions
Bell Peppers, Red	2 each	1. WASH and dry peppers 2. ROAST whole peppers in oven at 450 degrees F for 10-15 minutes or until skin blisters and blackens. Immediately transfer peppers to a holding pan, seal with plastic wrap and cool.
Bell Peppers, Green	2 each	
Peppers, Yellow	2 each	
Garlic Cloves, Chopped	3 each	
Balsamic Vinegar	2 tablespoons	3. REMOVE skins and seeds from cooled peppers. Slice peppers into strips. Season peppers with extra virgin olive oil, vinegar, basil, parsley, garlic, salt and pepper.
Olive Oil, Extra Virgin	1/2 cup	
Basil, Fresh, Chopped	1 teaspoon (1/4 dry)	4. DRIZZLE both sides of bread with extra virgin olive oil.
Parsley, Fresh, Chopped	1 teaspoon (1/4 dry)	

Ingredients	Anount	Instructions
Salt and Pepper	To Taste	5. TRANSFER peppers to serving plates
Olive Oil, Estra Virgin	To Taste	

Created by Kristen Culver

* These items should be available at the Farmers' Market

Food Safety Notes: Keep all perishable ingredients at or below 40°F until ready to use. Wash hands before, during, and after preparation. Store leftover salad in cooler at or below 40°F.



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