

RECIPE OF THE WEEK

Roasted Mini Peppers

Ingredients

- 2 cups mini peppers (8 oz)
- 1 tbsp. extra virgin olive oil
- ½ tsp. kosher salt
- ¼ tsp. black pepper
- ½ tsp. garlic powder
- ½ tsp. dried oregano
- 2 tbsp. grated Parmesan Cheese (For Maintenance only)



Preparation

1. Preheat your oven to 400°F and line a large rimmed baking sheet with foil.
2. Cut the mini peppers in half lengthwise. You can leave the stem if you wish. The larger mini peppers might have some seeds and membranes, so remove those with your fingers.
3. Place the mini peppers in a large bowl and toss them with olive oil, salt, pepper, garlic powder, oregano and Parmesan.
4. Set the seasoned mini peppers in a single layer on the prepared baking sheet.
5. Bake until tender, for 20-30 minutes.
6. Serve immediately and enjoy!

