

CHERRY PEPPER SPREAD



SERVING SIZE

12



INGREDIENTS

ITEM

Extra Virgin Olive Oil
Garlic Cloves, Chopped
Large Red Bell Peppers, Sliced
Large Pickled Cherry Peppers,
(Seeded and Stems Removed, Chopped)

QUANTITY

½ Cup
12
2
5

ITEM

Pints Cherry Tomatoes, Halved
Basil Hand Torn
Salt and Pepper

QUANTITY

3
¼ Cup
To Taste



PREPARATION

- Heat olive oil in a large pan over medium heat.
- Add chopped garlic and sauté until fragrant, about 1 minute.
- Stir in the sliced red bell peppers and cherry peppers, cooking for about 5 minutes until softened.
- Add cherry tomatoes and cook for 10-15 minutes, stirring occasionally, until the mixture thickens.
- Season with salt and pepper to taste.
- Remove from heat and stir in the torn basil.
- Let cool slightly before serving as a spread or dip.