

RECIPE | PEPPERS

SWEET & SPICY ANTIPASTO



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INGREDIENTS

1.5 lb Pure Flavor® Craft House Collection® Seedless Mini Peppers, halved
6 garlic cloves, thinly sliced
1 Thai chili, seeds removed, finely sliced
8 oz mozzarella, sliced
2 oz cured salami, thinly sliced
⅓ cup olive oil, divided

4 tbsp red wine vinegar, divided
2 tsp dried oregano
1 loaf of country-style bread, sliced and toasted, for garnish
Salt and pepper, to taste

DIRECTIONS

- 1** Preheat oven to 300°F. In a Dutch oven, combine mini peppers and ½ cup olive oil. Season with salt and pepper and let cook covered for 30 minutes until peppers are tender.
- 2** Transfer to a medium bowl and let cool. Stir in 3 tablespoons of vinegar and let marinate at room temperature for 30 minutes.
- 3** Add mozzarella, salami, garlic, and remaining oil to the bowl, tossing to combine and seasoning with salt and pepper.
- 4** Transfer roasted mini pepper mixture to a serving platter and top with salami mixture. Garnish with Thai chili slices and oregano. Serve with toasted bread.



60 min

30 min PREP. | **30 min** COOKING



4



easy