



RECIPE | PEPPERS

SWEET & SPICY ANTIPASTO



60 min

30 min
PREP.

30 min
COOKING



4



easy

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
- 2/3 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 1/2 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.

