**Italian-Style Roasted Peppers**

**Serving Size:** 2 Tablespoons  
**Yield:** 6 servings

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**Ingredients**
- 6 large red, green, or yellow peppers
- 1 cup (8 ounces) Italian dressing
- ½ cup chopped fresh basil leaves or 1 Tablespoon dried basil leaves
- ⅛ teaspoon pepper

**Instructions**
1. Place peppers in large aluminum-foil-lined baking pan or on broiler rack.
2. Broil, turning occasionally, for 20 minutes or until peppers turn almost completely black.
3. Immediately place in paper bag; close bag and let cool about 30 minutes. Under cold running water, peel off skin and remove stems and seeds; slice into long thick strips.

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4. In large bowl, combine peppers with remaining ingredients.
5. Cover and marinate in refrigerator, stirring occasionally,
   for at least 4 hours.
6. For best flavor, serve peppers at room temperature,
   accompanied by olives, mozzarella cheese, and tomatoes,
   if desired.

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