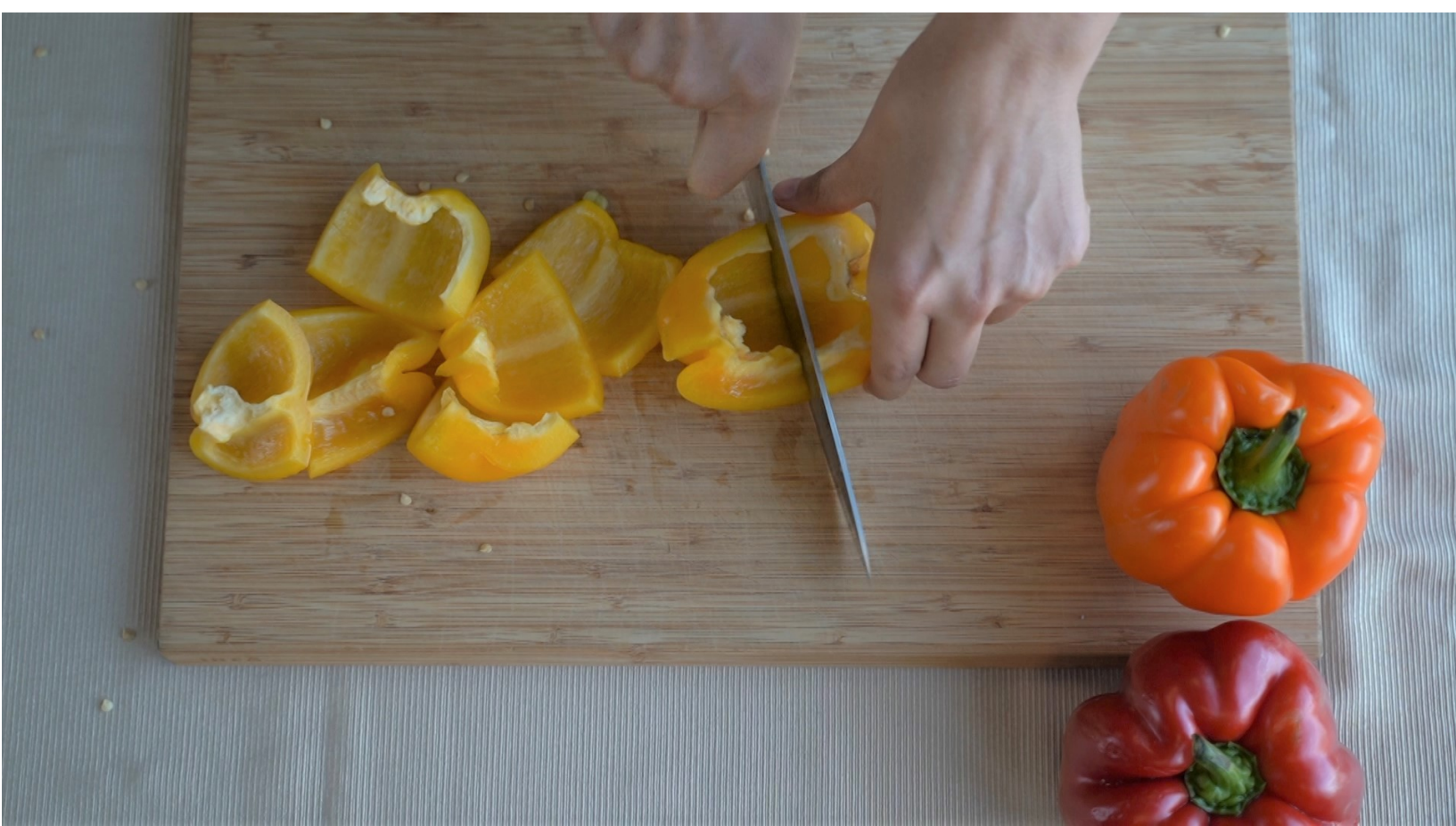




Recipe from FoodHero.org
Photos by SanG Photography

Roasted Bell Pepper

Time needed: 35 minutes Servings: 8

Bell peppers come in different colors including red, yellow, green, chocolate, white, and purple. The red bell peppers are sweeter than green ones because bell peppers sweeten as they ripen. Choose any color peppers for this recipe, or better yet, use a variety of colors for a beautiful presentation.

INGREDIENTS

- 4 bell peppers
- 2 teaspoons vegetable oil
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/4 teaspoon each salt and pepper

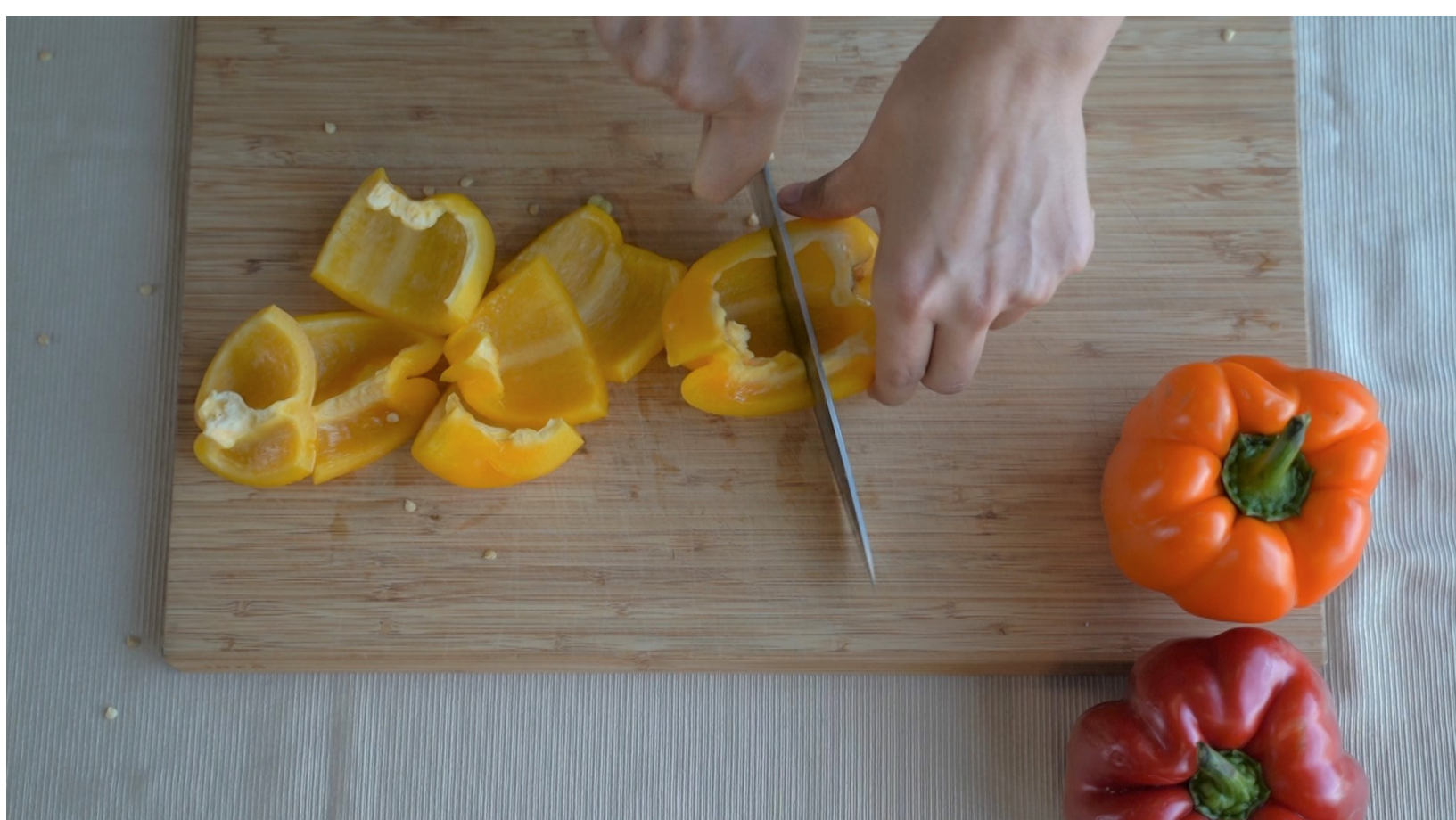
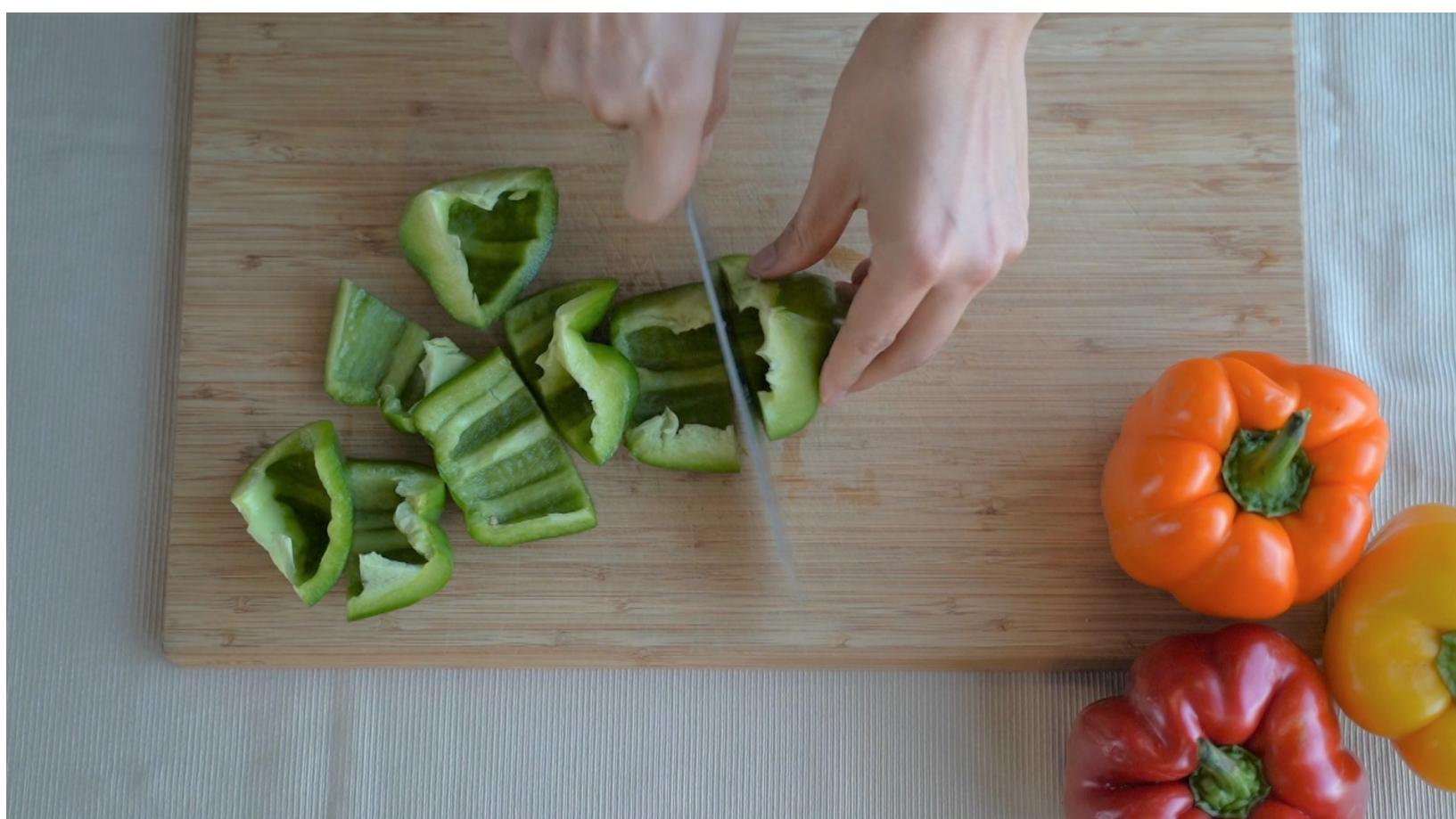
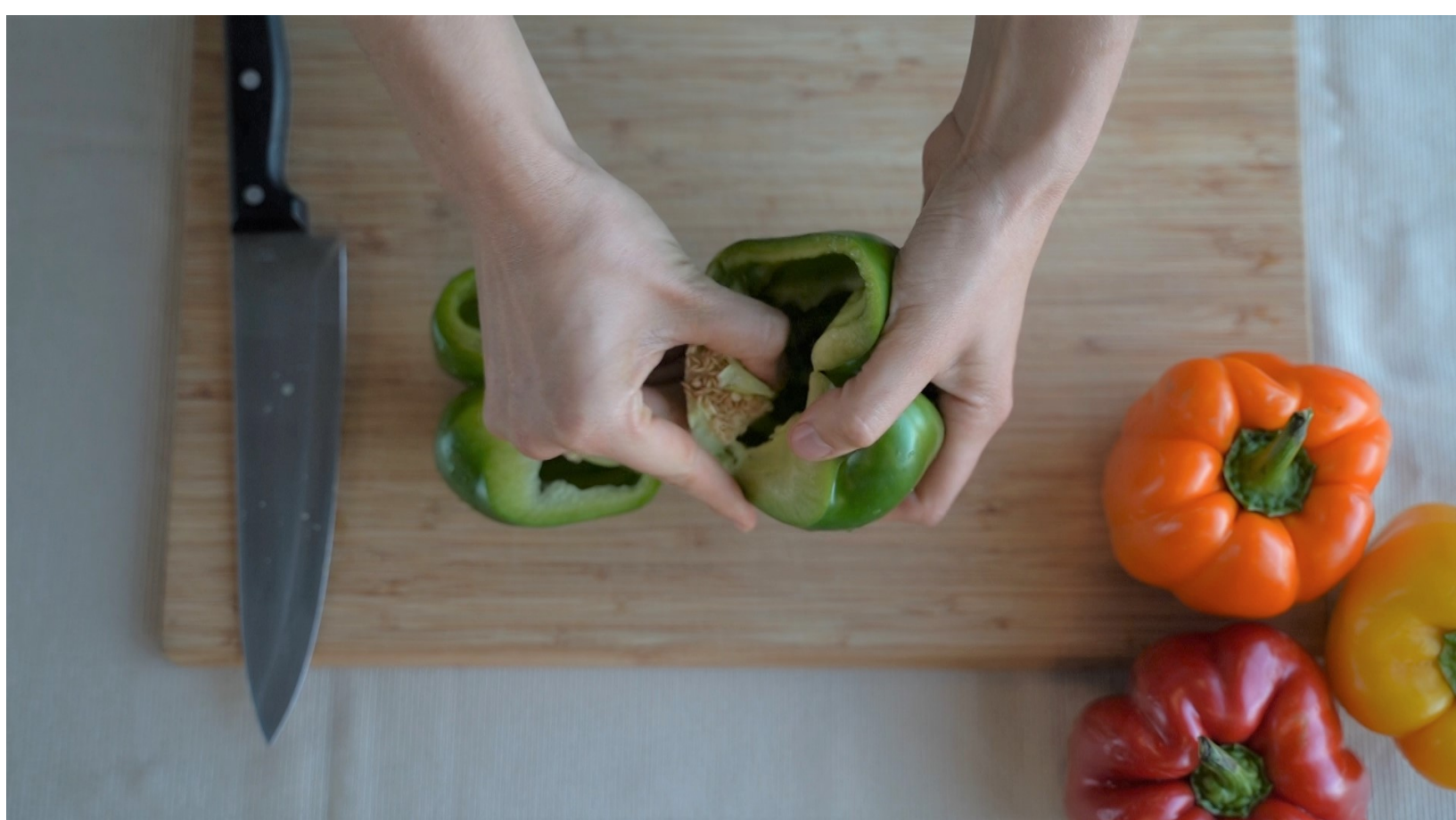
DIRECTIONS

1. Preheat oven to 450 degrees.
2. Wash bell peppers and remove tops and seeds. Cut peppers in quarters and rub with vegetable oil. Place cut side up on a rimmed baking sheet and sprinkle with Italian seasoning, garlic powder, salt and pepper.
3. Roast until peppers are tender and blistered in spots, about 30 to 35 minutes.
4. Refrigerate leftovers within 2 hours.



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No Italian seasoning? Use 1 teaspoon dried oregano, 1 teaspoon dried basil and 1/2 teaspoon garlic powder.



Chiles Campana Asados

Tiempo Necesario: 35 minutos Porciones: 8

INGREDIENTES

- 4 chiles campana
- 2 cucharaditas de aceite vegetal
- 1/2 cucharadita de condimento Italiano
- 1/2 cucharadita de ajo en polvo
- 1/4 de cucharadita de sal y pimienta

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DIRECCIONES

1. Caliente el horno a 450° F.
2. Lave los chiles campana y quíteles la parte superior y las semillas. Corte los chiles a la mitad y úntelos con aceite vegetal. Coloque los chiles con la parte cortada hacia arriba en una bandeja para hornear con bordes y espolvoréelos con condimento Italiano, ajo en polvo, sal y pimienta.
3. Ase los chiles hasta que estén tiernos y quemados en algunos puntos, aproximadamente 30 a 35 minutos.
4. Refrigere lo que sobre dentro de las siguientes 2 horas.



Receta de FoodHero.org; Fotos de SanG Photography

¿No tiene condimento Italiano? Use 1 cucharadita de orégano seco, 1 cucharadita de albahaca seca y ½ cucharadita de ajo en polvo.



VIVA FARMS



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