

Red Pepper Triangles with Italian Relish

Ingredients:

5 Red Bell Peppers
2 tbsp. Olive Oil
Kosher Salt
Freshly ground Black Pepper
2 oz. thinly sliced Prosciutto, cut into thin strips
½ cup chopped fresh Italian Parsley
¼ cup, pitted, chopped Kalamata Olives
½ tsp. grated Lemon Zest
1 tbsp. Lemon Juice
¼ tsp. Red Pepper Flakes

Directions:

Preheat oven to 400 degrees. Line a large rimmed baking sheet with parchment paper.

Cut the tops and bottoms from the peppers and half lengthwise. Remove the ribs and seeds. Cut into rectangular shapes, about 3" x 2". Then cut diagonally to make 24 triangles.

On the sheet, toss the peppers with 1 tbsp. oil, season with salt & pepper, to taste. Arrange skin side down, and bake until just tender, about 16-20 minutes. Set aside to cool.

For the Relish:

In a small bowl, combine Prosciutto, parsley, olives, 1 tbsp. oil, lemon zest and juice, and red pepper flakes.

Top each triangle with the relish and serve.

Tip...make sure the peppers do not get too soft. They need to be firm enough to hold the toppings. You can make ahead and store the peppers and the relish separately for 24 hrs in the fridge.