

## Recipe: Balsamic Peppers

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Tangy balsamic vinegar and a pinch of salt transform olive oil and sautéed peppers into a great side dish for a hearty entrée...or as a major part of a meal for vegetarians.



### Ingredients

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- Extra-virgin olive oil
- 1 large red pepper, seeded and cut lengthwise into chunky slices
- 1 large orange or yellow pepper, seeded and cut likewise
- 2 tbsps balsamic vinegar
- ground black pepper
- salt

### Method

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1. In a large skillet, stir together the olive oil and peppers over medium heat.
2. Sauté the peppers for 5-7 minutes, until they are tender but still firm.
3. Stir in the balsamic vinegar, pepper, and salt; cook for an additional 1 minute.
4. Transfer the peppers and sauce to a dish and serve hot.