



Colorful, fire-roasted and full of savory flavor, Sarah's Super Sicilian Roasted Red Peppers are the perfect summer side dish to pair with grilled meats and fish. Sarah Nasello / The Forum

Super Sicilian Roasted Red Peppers

Serves: 4 to 6

Ingredients:

4 red bell peppers
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
¼ cup extra-virgin olive oil, divided
3 oil-packed anchovy fillets, drained and finely minced
2 tablespoons capers, drained
1 clove garlic, thinly sliced
¼ cup Kalamata olives, roughly chopped
4 fresh basil leaves, cut into thin strips (chiffonade)

Directions:

Before you begin, make sure your grill is clean, hot and well-lubricated with vegetable oil. Preheat grill to hot and keep the lid closed until ready to grill.

Cut bell peppers in half, lengthwise, then remove stems and seeds. Cut each half lengthwise again into 2 pieces. In a medium bowl, toss sliced bell pepper with salt, pepper and 1 tablespoon olive oil until combined.

Place pepper slices directly on the hot grill, skin side down. Grill for 2 minutes without disturbing, then use tongs to turn peppers over and continue to cook for 2 more minutes. Repeat this process until each slice is blistered and browned all over, about 5 to 6 minutes per side, or 10 to 12 minutes total.

Transfer grilled peppers to a baking sheet or cutting board and cool for 30 minutes. Use your hands to remove as much charred skin as you can, leaving only small pieces that do not easily come off (these will add even more flavor to the final dish). Do not rinse grilled peppers under water.

In a medium-sized, shallow serving dish, stir remaining olive oil with anchovies, capers, olives and basil until combined.

Tear or cut each bell pepper slice into strips 1/4 to 1/2-inch wide and place them in the dish with the anchovy mixture. Gently stir to combine, then let bell peppers sit at room temperature for at least 30 minutes before serving.

This dish may be made up to 1 day in advance and refrigerated until ready to serve.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.