

MARTINA MCBRIDE "AROUND THE TABLE"

## Peperonata

Martina McBride's rainbow medley of peppers is the perfect side to go with almost any meal!



Easy



30-60 mins

### ingredients

#### PEPERONATA

- 1/4 cup Extra Virgin Olive Oil
- 6 Garlic Cloves (peeled)
- 2 tablespoons Rosemary (chopped)
- 3 large Red Bell Pepper (coarsely chopped)
- 3 large Green Bell Pepper (coarsely chopped)
- 3 large Yellow Bell Pepper (coarsely chopped)
- 1 teaspoon Kosher Salt
- 1/2 teaspoon Freshly Ground Black Pepper

### step-by-step directions

- 1 Preheat the oven to 350°F. Heat the Oil in a large sauté pan over medium heat. Add the Garlic Cloves and Rosemary and cook for 1 minute until fragrant. Add the Bell Peppers, Salt, and Pepper. Increase the heat to high and cook for 15 minutes, stirring often, until tender. Transfer the Pepper mixture to an ovenproof dish and bake for 20 minutes in the oven until the Peppers are meltingly tender.