



"The Local Buy" Recipe, Episode 314: Bay Week Special

Roasted Red Peppers with Arugula and Cheese

Courtesy Brett Grohsgal and Even' Star Farm

Ingredients

- 3 red bell peppers
- 2 cups arugula or mesclun, washed and drained
- 1 teaspoon red wine or sherry vinegar
- 1 tablespoon olive oil
- ¼ cup freshly grated Romano, Asiago, or Parmesan cheese
- Fresh basil, shredded
- Salt and freshly ground black pepper



Directions

1. Blacken the skin of the pepper over a gas burner (or under a broiler) until blackened on all sides. Put in bowl, cover with plastic wrap, and let steam for 10 minutes. When peppers are cool, peel away blackened skin. Cut in half; remove and discard the stems, interior white membrane, and seeds.
2. Put arugula on a large serving platter. Drape peppers on top.
3. Sprinkle with salt and pepper. Drizzle vinegar and oil on top. Sprinkle on cheese and basil.
4. This sensuous salad is meant to be eaten with a fork and sharp knife.