

Sweet Pepper Bruschetta

Ingredients:

4 large chopped sweet peppers – red and yellow
¼ to ½ cup of extra virgin olive oil
2-3 chopped cloves of garlic
½ cup shredded fresh basil
¼ teaspoon red pepper flakes or 1 chopped jalapeno pepper
Splash of white wine (optional)
Freshly grated Parmigiano Reggiano cheese
Baguette cut into rounds – fresh or toasted (day old)

Method:

- Place enough olive oil in sauté pan to cover bottom
- Heat oil on medium, add garlic and sauté for 2 min (do not burn)
- Add peppers & pepper flakes and sauté until tender (do not brown)
- Add splash of wine and simmer until wine evaporates (optional)
- Stir in the fresh basil
- Spoon peppers onto bread
- Sprinkle with freshly grated cheese