

# Roasted Peppers and Onions

Recipe By *Michal Frischman*



Cooking and Prep:  40  
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Serves:  6

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian,

Low Carb

Source: Family Table by

Mishpacha Magazine

We eat a lot of peppers in my house, and sometimes it's nice to change things up a bit! This side dish is a perfect accompaniment to a lighter protein, like fish or grilled chicken.

## Ingredients (8)

### Veggies

4 red, yellow, or orange peppers, cut into 1/2-in. (1-cm.) slices

### For Peppers

2 red onions, cut into strips

### For the Dressing

- 3 tablespoons **Kedem Red Wine Vinegar** or other red wine vinegar
  - 1 tablespoon **Haddar Dijon Mustard**
  - 1 tablespoon **Gefen Honey**
  - 1 tablespoon **Gefen Soy Sauce**
  - 2 tablespoons olive oil
  - 1/2 teaspoon salt
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## Start Cooking

### Prepare the Peppers

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. Combine dressing ingredients. Toss the vegetables in it until thinly coated.
3. Place in a baking pan and bake for 30–40 minutes or until tender, stirring halfway through.

### Credits

Photography: Moishe Wulliger

Styling: Renee Muller