

Peperonata

Recipe By Gabe Garcia



Cooking and Prep:  50
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Serves:  5

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: Kosher.com

Exclusive

Cuisines: Italian

A simple rustic Italian sauce with the main ingredient being bell peppers will go great with any type of fish but will shine with fried fish. It can be served hot or cold.

Ingredients (12)

Main ingredients

- 1/2 cup extra virgin olive oil
- 1 medium onion, thinly sliced
- 4 garlic cloves, smashed
- 3 bay leaves

- 2 tablespoons **Tuscanini Tomato Paste**
 - 1 and 1/2 teaspoons salt
 - 1/2 teaspoon black pepper
 - 6 bell peppers, julienned
 - 1 cup **Baron Herzog Chenin Blanc** or other dry white wine
 - 1 cup water
 - 1/4 cup basil chiffonade
 - 2 tablespoons **Tuscanini Balsamic Vinegar**
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Start Cooking

Prepare the Peperonata

1. Pour olive oil into a large pot and place it over medium flame. Once the oil begins to smoke add onion, garlic, and bay leaves. Cook until the onions are translucent.
2. Next add tomato paste, salt, and black pepper. Cook until the tomato paste has darkened, about five minutes. Add the peppers continue cooking until they have softened, about another 10 minutes.
3. Add wine and water. Turn up the heat and bring to a boil. Cover the pot, reduce the heat to a medium low and simmer for 20 minutes. This will give the peppers time to break down further.
4. Uncover the pot and turn the heat back up and stir until most of the liquid has evaporated. To finish, take off the heat and remove the bay leaves. Stir in basil, balsamic vinegar, and season with salt and pepper.