Roasted Red Peppers

Ingredients:

- Red peppers

Directions:

1. Preheat oven to 450°F
2. Wash, break open eggplant and remove seeds
3. Place skin side down on pan lined with parchment paper and press to flatten
4. Roast for 28 minutes or until skin is moderately blackened and wrinkled
5. Remove from oven, wrap in parchment paper used to bake it, put in bowl and cover to allow steam to loosen skin while it cools.
6. Once cooled enough to handle, remove skins and used as desired.

You can store them in the fridge in an airtight container for one week or freeze them in ziplock bags until ready for use.