

ROASTED RED PEPPER SPREAD



INGREDIENTS:

2 - 7 oz. jars roasted red peppers
2 Tbsp. extra virgin olive oil
2 Tbsp. chopped
Italian parsley
2 Tbsp. lemon juice
¼ tsp. coarse salt
1 medium clove garlic, chopped
2 tsp. capers, drained

DIRECTIONS:

Drain and rinse peppers. Pat them dry with paper towel. Place olive oil, parsley, lemon juice, capers, garlic and salt in blender or food processor. Whirl until capers and parsley are finely chopped. Add peppers. Pulse with on and off motion until peppers are coarsely chopped, stopping several times to scrape down sides. Taste and adjust seasoning if needed. Spread can be stored in refrigerator for up to 5 days. Let stand at room temperature for 30 minutes before serving.

*Unlimited