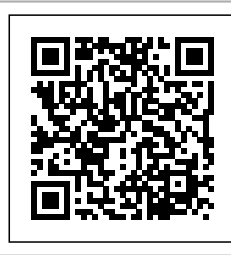


# Italian Antipasti: Bruschetta and Roasted Peppers



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Recipe by: Laura Vitale

Serves 6

**Prep Time: 30 minutes**  
**Cook Time: 10 minutes**

## Ingredients

### For the bruschetta:

- About 1/2 lb of Ripe Tomatoes, vine ripe, plum or any kind you like
- 2 Cloves of Garlic, smashed and peeled but not cut
- 1 Tbsp of Capers, rinsed and finely chopped
- Few Leaves of Basil, chopped or torn
- Pinch of Dried Oregano
- Salt, to taste
- About 2 to 3 Tbsp of Extra Virgin Olive Oil
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### For the peppers:

- 3 Bell Peppers
- 2 Cloves of Garlic, smashed and peeled but not cut
- 1 Tbsp of Capers, rinsed and finely chopped
- Few Leaves of Basil, chopped or torn
- 1 Tbsp of Red Wine Vinegar
- Pinch of Oregano
- About 3 Tbsp of Extra Virgin Olive Oil
- Salt, to taste

1) Start with the peppers, char them over a gas burner or under a broiler, place them in a large bowl, cover the bowl with either a plate or plastic wrap and set aside until the peppers are cool enough to handle.

2) Switch to the bruschetta, cut each tomato in half, squeeze out any excess water and seeds, finely chop the tomatoes and add them to a bowl with the rest of the ingredients, stir together to combine and set aside.

3) Clean the peppers by removing all the charred skin (watch video on how to do this easily without washing the peppers) cut in half lengthwise, remove seeds and any white stringy bits, slice them into thin slices and add them to a bowl with the rest of the ingredients and set them aside for a while so all the flavors can blend.

4) When ready to serve, toast some bread on a bruschetta pan or grill pan, arrange on a large board surrounded by other antipasti fixins and dig right in!

