

Simply Recipes Peperonata

Some time ago I saw Raymond Blanc cooking a Peperonata on one of his television programmes. I fancied making it because I always have left over peppers, this recipe is not based on Raymond Blanc's recipe but one I found on a great website called Simply Recipes (www.simplyrecipes.com/recipes/peperonata) My mother really enjoyed this, she eat it as it on its own but you could serve rice or potatoes. I know I say it all the time but all the weights and measurements in this recipe are to taste, feel free to add or take away ☺



Ingredients

For the Thai Paste

- Olive Oil
- 1 Onion
- 2 Red Peppers
- 2 Yellow Peppers
- 2 Tsp Lazy Garlic or 2 Garlic Cloves
- 1 Heaped Tsp Sainsbury's Chargrilled Red Pepper Paste
- 1 Heaped Tsp Sainsbury's Sun Dried Tomato Paste
- Juice of 1 Lemon
- 1 Tin of Chopped Tomatoes
- 1 Heaped Tsp Dried Basil
- 1 Heaped Tsp Dried Oregano
- Salt and Pepper

Also Needed

- Wok/Frying Pan
- Wooden Spoon
- Kinfe
- Chopping Board
- Tupperware Containers*
- Spoons*






* hiding from the photograph

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Method:

1	Peel the onion and cut into half moons, once peeled set aside for later.	
2	Slice the peppers and set aside ready for cooking.	
3	Heat oil in a pan on a medium high heat. When the pan is hot add the onions and cook until they've soften but still have a bite, it is important that they just start to colour. Then add the peppers and garlic and cook until the peppers start to soften.	
4	Once the peppers and onions have started to soften add the dried herbs. Stir thoroughly so that the herbs don't catch on the side of the pan. Cook for a few minutes.	
5	Add the tomatoes and allow to cook. It is important for all the flavours to get to know each other. Stir regularly to bring all the tastes together.	

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6	Once you've cooked it for a while add the Chargrilled Red Pepper Paste and the Sun Dried Tomato paste and stir thoroughly. Cook for a further five minutes or until your happy with the taste. Squeeze the lemon juice over and season and serve.	
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The original recipe does say to add sugar, I very rarely add sugar to tomatoes but if you do, or you think it's needed then use a teaspoon or so.

I adapted this recipe from one I found on www.simplyrecipes.com a great site for recipes.

