

Becky Makes...

Pepperonata

1 sliced Onion

2 crushed Garlic Cloves

5 medium-size Tomatoes, halved

4-5 mixed Peppers (red, yellow and/or orange), sliced and deseeded

A little Olive Oil and Butter for frying

Salt and pepper to taste

Cook on the hob in a large lidded frying pan

1. Gently fry the onion with the garlic cloves in a little olive oil and butter until they are soft
2. Add the sliced peppers and cook the mixture gently for 10 minutes
3. Add the halved tomatoes and put the lid on the pan. Simmer for 20 minutes, periodically removing the tomato skins as they peel off.
4. Season to taste with salt and pepper.
5. Serve hot or allow to cool and use as a tasty salad.

This dish will keep in the refrigerator for several days

BONUS
RECIPE

(There is no demonstration video for Bonus Recipes)