LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

Roasted Red Pepper Crostini

Ingredients
4 large red peppers
¼ cup of baby arugula (torn)
2 oz. Pecorino Romano cheese (shaved)
2 large cloves garlic (finely minced)
1 tablespoon oregano
¼- ½ cup extra virgin olive oil
1 teaspoon Kosher salt

1 Baguette

Preparation
*Broil peppers
*Shave pecorino on large blade of a box grater. Set aside.

Once peppers have been broiled and peeled. Pull peppers; drain of liquid and remove seeds and ribs. Cut pepper into ¼ inch strips and dice strips.
To a medium bowl add; peppers, garlic, oregano and oil. Let sit for about 5 minutes and then add arugula. Season with salt and gently toss.

Slice bread to ¼ rounds. Toast bread in a single layer on a baking sheet at 425 degrees for about 7 minutes or just until bread becomes golden. Turn slices an toast for an additional 3 minutes. Remove from oven and let cool.

Compose crostini by placing a tablespoon of pepper mixture onto crostini and topping with a piece of shaved pecorino.

***Roasting peppers**
Turn oven to broil and place peppers on a cookie sheet. Char the peppers, turning them occasionally so entire pepper is blackened. Remove from the oven; cover with aluminum foil for 5 minutes. This allows the pepper to sweat and makes the skin removal much quicker. Peel, stem, and seed. Stack 3-5 pepper planks and cut thin strips and then chop.

Buon appetito!