



ROASTED PEPPERS

Ingredients

- 4-5 peppers, mixed - green and red
- 50 gr of GreenVie Greek Style
- 1 clove of garlic, thinly sliced
 - 1 tbsp of olive oil
- 1 tbsp of balsamic vinegar
 - A pinch of salt,
a pinch of black pepper





instructions

Poke small holes in the peppers with a knife and roast in the oven, set to 180^o Celsius, for about 20 minutes.

Take them out and put in a bowl covered with a plate - this is how they will soften up and become easier to peel.

After 10-15 minutes, remove the cover and peel the peppers.

Marinate them with the rest of the ingredients and finish with GreenVie Greek Style

enjoy!





