

Betty's Roasted Red Peppers and Steamed Green Peas



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In this video, Betty demonstrates how to make Roasted Red Peppers and Steamed Green Peas.

I chose this combination of vegetables to create a "Christmas-y" red and green look for my holiday table.

Ingredients:

- 2 large red bell peppers, rinsed, dried with paper towel and divided into wide lengthwise slices
- freshly ground black peppercorns, to taste
- fresly ground sea salt, to taste
- extra virgin olive oil, to taste
- 1 to 2 pounds frozen green peas

Place red bell pepper slices in a medium to large bowl. Grind fresh peppercorns and sea salt over the top, to taste. Drizzle extra virgin olive oil over top, to taste. Use hands to rub seasonings and olive oil into pepper slices. Place pepper slices on a rack over a baking pan. Drizzle any remaining seasoned olive oil from the mixing bowl over the pepper slices. Place in a 400 degree (F) oven. Roast for 10 minutes. Use tongs to turn each slice, and roast for an additional 10 minutes. Turn oven to broil and let pepper slices sear a little, about a minute or so. Remove from oven and place pepper slices in a ring around the outer edge of a nice serving bowl. While peppers are roasting, use a steamer to steam 2 pounds frozen green peas until a little more tender than crisp-tender. (If you do not have a steamer, boil the frozen peas in water, making sure not to overcook them—they should still be bright green.) Place steamed peas in the center of the ring of roasted pepper slices, leaving tips of peppers showing around the edge. This will use 1 to 2 pounds, depending on your serving dish. Serve immediately. This is a beautiful addition to your Christmas table, and it also healthy! Enjoy! --Betty :)