Roasted Red Peppers with Parsley

Yield 10 servings

Ingredients

- 2 red bell peppers
- 2 yellow bell peppers
- 1/3 cup golden raisins
- 1 clove garlic, minced
- 1/2 cup chopped fresh parsley
- 1/2 cup olive oil
- salt and ground black pepper to taste

Directions

1. Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Line a baking sheet with aluminum foil. Cut the peppers in half from top to bottom; remove the stem, seeds, and ribs, then place the peppers cut sides down onto the prepared baking sheet. Cook under the preheated broiler until the skin of the peppers has blackened and blistered, about 10 minutes. Place the blackened peppers into a bowl, and tightly seal with plastic wrap. Allow the peppers to steam as they cool, about 20 minutes. Once cool, remove the skins and discard.

2. Slice the roasted peppers into strips, and place on serving dish. Sprinkle the peppers with raisins, garlic, and parsley, drizzle with olive oil, and season to taste with salt and black pepper.