



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Yellow Bell Peppers**

Pepperonata

Ingredients:

5-6 sweet bell peppers, cored, cut into strips
1lb tomatoes, roughly chopped
1 onion, thinly sliced
2 cloves garlic, minced
Salt and pepper to taste
1 lemon
1 bay leaf
½ bunch oregano
½ bunch basil
½ cup water
¼ cup olive oil
½ cup white wine
Chopped parsley for garnish

Directions:

Heat the olive oil over medium high heat. Add the onions, sautéing until translucent. Add the garlic and sauté until fragrant. Add the peppers and tomatoes. Sprinkle with a couple pinches of salt and pepper. Sauté for a couple minutes. Add the white wine and bay leaf. Allow the peppers to simmer until the wine has reduced to half. Add a couple more pinches of salt and pepper, water, and herbs. Lower heat to medium and allow the mixture to simmer for 20 minutes. Taste, add salt and pepper if needed. Squeeze the lemon over the pepperonata sauce. Serve over pasta and garnish with chopped parsley.