



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Peperonota

Ingredients

- ¼ cup olive oil
- 1 medium onion, thinly sliced
- 3 cloves garlic, minced
- 5 to 6 sweet bell peppers, cored and cut into strips
- 1 lb tomatoes, roughly chopped
- Salt and pepper, to taste
- 1 cup white wine
- 2 bay leaves
- ½ cup fresh basil, loosely packed
- 1/3 cup fresh oregano
- 1 lemon
- Chopped flat leaf parsley, for garnish

Instructions

Heat the olive oil over medium high heat. Add the onion, 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 leaves. Allow the peppers to simmer until the wine has reduced to half. Add a couple more pinches of salt, pepper, basil, and oregano. Lower heat to medium and allow the mixture to simmer for 20 minutes. Taste and add salt and pepper if needed. Squeeze the lemon over the Peperonota sauce. Serve over pasta and garnish with chopped parsley.