



### **Roasted Peppers Spoonable Salad**

*Make the peppers ahead of time for individual plates or platters*

6 regular multicolored bell peppers or 16 oz. packet mini sweet peppers

2 to 3 Tablespoons olive oil

1-1/2 cup prepared Ricotta Spoonable

Sherry or white balsamic vinegar, for serving

Minced chives, cilantro leaves, parsley sprigs, small basil sprigs for serving

**Roasting Peppers:** Peppers can be roasted or blackened on a stove top cast iron pan or grill, in the oven, or outside on a hot grill.

Here Is One Suggestions: Center a rack in the oven; heat to 425 degrees F. Line a baking sheet with foil. Rinse peppers, pat dry; place on the pan. Roast the peppers, turning every 10 minutes until their skins are black and blistered, about 40 minutes, depending on the size of the peppers.

**Peel and Cut Peppers:** Transfer peppers in a heatproof bowl, cover; when cool enough to handle (about 10 minutes or longer), peel off the skins; remove the caps; discard the seeds. Rub off with a paper towel; do not wash the peppers. Cut each pepper into

strips, quarters, or halves. Lightly brush peppers with oil. (Can be refrigerated covered for 1 day)

**To Serve:** Make sure the Ricotta mixture is creamy to spread; if needed, stir in a small amount of cream until desired consistency. Spoon or spread ricotta spoonable on a platter or individual plates, drizzle with olive oil. Top with peppers; brush or drizzle with olive oil and either sherry or white balsamic vinegar. Finish the salad with leaves and sprigs from various herbs. Can make 4 small salads or one-party size platter for serving.

**Recipe Inspired by:** Dorie Greenspan in article "*The Evening in Paris Dinner*". NY Times

**About the Recipe:** This recipe will take only a few minutes to assemble at serving time. It can be served on individual salad plates or on a small platter. The Ricotta Spoonable and the roasted peppers can be made ahead of time. Garnish with available fresh herb sprigs or leaves. Use a quality olive oil and sherry or white Balsamic vinegar for drizzles.