Charred Peppers with Peaches

Ingredients:

- 1 large yellow pepper
- 1 large red pepper
- 1 tablespoon olive oil
- 2 teaspoons lemon juice
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/8 teaspoon red pepper
- 3 large ripe peaches

Preparation:

Roast peppers and cut into 1/2 inch wide strips. Stir in bowl with remaining ingredients. Cover and refrigerate if not using immediately. Peel and slice peaches and stir into pepper mixture. Serve at room temperature. Makes 3 cups or about 4 servings.

Recipe courtesy LP