

Roasted Red Pepper Pesto

Ingredients:

2 medium red bell peppers, roasted, peeled and cut into 2" pieces
3 medium unpeeled garlic cloves
1 small shallot, chopped coarse
1 tablespoon fresh thyme
1/4 cup packed fresh parsley, washed and dried thoroughly
7 tablespoons extra virgin olive oil
1/4 cup grated Parmesan or Pecorino Romano

Preparation:

Toast garlic in a small dry skillet over medium heat, shaking pan occasionally, until softened and spotty brown, about 8 minutes; when cool, remove and discard skins. In food processor with steel blade, process peppers, garlic, shallot, thyme, parsley and oil until smooth, stopping as necessary to scrape down sides of bowl. Transfer to a small bowl and stir in cheese; season with salt and pepper.

Recipe courtesy LP