

Roasted Pepper Sauce

Ingredients:

- 2 red bell peppers
- 1 small onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and pepper to taste

Instructions:

1. Preheat your oven to 400°F (200°C).
2. Wash the red bell peppers and remove the stems and seeds.
3. Cut the peppers into large pieces and place them on a baking sheet.
4. Roast the peppers in the preheated oven for 20-25 minutes until they are soft and slightly charred.
5. Remove the peppers from the oven and allow them to cool slightly.
6. Heat the olive oil in a saucepan over medium heat.
7. Add the chopped onion and garlic and sauté for 2-3 minutes until fragrant.
8. Add the roasted red peppers to the saucepan and stir well.
9. Cook the mixture for 10-15 minutes, stirring occasionally, until the peppers are soft and the sauce has thickened.
10. Season with salt and pepper to taste.
11. Remove from heat and allow to cool slightly.
12. Transfer the mixture to a blender or food processor and blend until smooth.
13. Serve the roasted pepper sauce warm or at room temperature.