

Parmesan Peppers

BY RICHARD ANDRES, TANTRÉ FARMS, CHELSEA, MI BON APPÉTIT JUNE 2011

Yield Makes 4 servings

Ingredients

8 sweet peppers (a mix of yellow, red, and orange)

1 clove thinly sliced garlic

8 thyme sprigs

1 tablespoon extra-virgin olive oil

Kosher salt and freshly ground black pepper

1/4 cup grated Parmesan

Juice of 1/2 lemon

Preparation

Stem, core, and quarter bell peppers; place on a baking sheet. Toss with sliced garlic, thyme, and extra-virgin olive oil; season with kosher salt and freshly ground black pepper. Arrange skin side down in a single layer and roast in a 425°F oven until softened, then top with Parmesan and broil until cheese is melted and peppers are slightly charred. Squeeze the lemon juice over peppers.