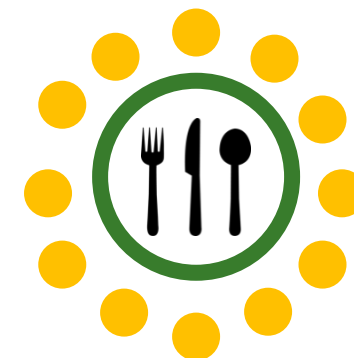


recipe of the week:

Roasted Red Pepper with Cherry Tomatoes and Ricotta



ingredients:	directions:
4 red bell peppers, halved, seeds and ribs removed	1. Preheat oven to 375°. Place bell peppers, skin side down, in a shallow baking dish and top with anchovies and garlic. Tear ¼ cup basil leaves over top, season with kosher salt and black pepper, and drizzle with 2 Tbsp. oil. Bake until peppers are tender but still hold their shape and are slightly charred around edges, 35–45 minutes. Let cool.
6 oil-packed anchovy fillets, finely chopped	2. Meanwhile, blend remaining ¾ cup basil and remaining ½ cup oil in a blender until smooth; season basil oil with kosher salt and black pepper.
1 cup basil leaves, divided	3. Arrange bell peppers on a platter. Top with tomatoes, ricotta, olives, and more basil, then drizzle with basil oil and season with sea salt and black pepper.
Kosher salt, freshly ground pepper	
2 tablespoons plus 1/3 olive oil	
1 pint cherry tomatoes, halved	
1/3 cup fresh ricotta	
¼ cup pitted small , black and/or green olives	
Flaky sea salt	

Presented by:

