

Roasted Peppers and Goat Cheese

Ingredients

- 3 bell peppers in a mix of colors
- 1 tomato
- 4 tablespoons olive oil, separated
- 2 teaspoons rice vinegar
- ½ teaspoon salt
- Pinch of sugar
- 8 ounces fresh goat cheese
- 2 tablespoons fresh oregano leaves
- Bread, for serving

Directions

Rub the peppers and tomato with 1 tablespoon of the olive oil, then roast them whole at 450° (we did this in the oven, but they would also taste great on the grill), turning often, for about 20 minutes, until they are charred and soft. Put them in a bowl and cover. While they are steaming, mix the remaining oil with the vinegar, salt, and sugar in a medium bowl. Crumble the goat cheese on the serving plate. Then peel, de-stem, and chop the peppers and tomato. Stir them into the dressing to coat them. When cool, spoon the mixture over the cheese and top with the fresh oregano. Serve with bread.