

## Pepperonta

- 6 bell peppers, different colors, cut into thin slices (¼ inch)
- 4 garlic cloves, crushed
- 1 onion, cut into thin slices (¼ inch)
- 10 basil leaves
- 8 tbsp of extra virgin olive oil
- 2 T balsamic vinegar

### Method:

1. Add the olive oil to a saucepan and place over a medium-low heat.
2. Add the garlic and onions.
3. Sauté until onions start to look soft.
4. Add the sliced peppers to the pan.
5. Stir and cover with a lid.
6. Cook over a low heat for 30 minutes, stirring occasionally
7. Peppers should be soft but not mushy.

### To serve:

1. Place Pepperonta in a bowl.
2. Season with a sprinkling of salt.
3. Add balsamic vinegar and basil leaves.
4. Mix gently
5. Serve with piadina on the side.