

Roasted Red Peppers with Garlic and Olive Oil: A Simple Classic

Roasted Red Peppers with Garlic and Olive Oil



OVEN
400°F

TIME
25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 3 red bell peppers 2 3 cloves of garlic ,
thinly sliced 2 3 tablespoons extra virgin olive
oil Pinch of salt Pinch of black pepper

DIRECTIONS

1. preparation. I hope you enjoy this easy and delicious recipe. Let me know in the comments how you served them!

SWAPS & NOTES

Bell Peppers : This recipe works best with red bell peppers because of their inherent sweetness, but you can also use a mix of yellow and orange bell peppers for a beautiful color contrast.

Green bell peppers are less sweet and can be a bit bitter when roasted, so it's best to stick to the red, yellow, and orange varieties.

Garlic : Thinly slicing the garlic is key.

It allows it to infuse the oil with flavor without overwhelming the peppers.

TIPS FOR SUCCESS

High Heat is Key : Roasting at a high temperature is essential for getting that beautiful blistered skin and smoky flavor.

The Steaming Step : Don't skip the steaming step!

It makes peeling the peppers incredibly easy and is the secret to getting that perfect, silky texture.

Cool Before Peeling : Let the peppers cool down sufficiently before you try to peel them.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/roasted-red-peppers-with-garlic-and-olive-oil-a-simple-classic/>