

K's Kitchen: Red peppers and feta – perfect combo

By Kathryn Reed

This is going to be my new go-to recipe when I need to take an appetizer someplace or when I have friends over.

I made it recently for a tennis match. Even the opposing team wanted the recipe.

The only labor intensive part is actually roasting the peppers. I'm sure using jarred roasted peppers would work, but doing the roasting yourself really isn't that big of a deal.

The flavors together are outstanding; almost to the point you might want to eat it with a spoon instead of using crackers.

Roasted Red Peppers and Feta

4 red bell peppers
1 T, plus $\frac{1}{4}$ C olive oil
 $\frac{1}{2}$ medium shallot, finely chopped
3 garlic cloves, finely chopped
3 T red wine vinegar
Freshly ground black pepper
Kosher salt
6 ounces feta, crumbled
4 tsp fresh thyme, plus more for serving
Pita chips (for serving)

Preheat oven to 300 degrees. Place bell peppers on a rimmed baking sheet and drizzle with 1 tablespoon oil. Roast peppers, turning every 15 minutes for at least an hour, until collapsed and tender. Let cool.

Whisk shallot, garlic, vinegar, black pepper, and remaining quarter cup oil in a small bowl. Season with salt.

Remove stems, skins, and seeds from bell peppers. Finely chop peppers. Place in a bowl.

Pour marinade over peppers. Gently toss in feta and thyme.

Cover and chill dip at least 15 minutes to allow flavors to meld. Garnish with thyme sprigs.

Serve with pita chips.

Can make up to a day in advance.