Roasted Red Pepper Dressing

Yields: approximately 3 cups

Ingredients:
2 Red Bell Peppers, seeded and small dice
1/2 cup Cider Vinegar
2 Tbsp Honey
1 ½ cups Olive Oil, divided
Salt and Pepper to taste

Directions:
1. Preheat oven to 400°F. Toss bell peppers in 1 Tbsp oil on a sheet pan. Roast for about 10 minutes or until tender and lightly browned. Remove from oven and allow peppers to cool
2. In a food processor, puree red peppers, vinegar and honey until smooth.
3. With processor running, add remaining oil in a slow steady stream. Process until emulsified. Season to taste

Notes:
- You may also saute the peppers on the stove instead of roasting them, but flavor is best when roasted
- Dressing can be made without a blender or food processor: Finely mince peppers. In a large bowl, whisk all ingredients except oil. While whisking, add oil in a steady stream, continuing to whisk until thickened and emulsified. Taste and adjust seasoning if needed
- Optional flavor additions: Add 1/4 tsp cumin

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