

ROASTED PEPPERS STUFFED WITH GOAT CHEESE

INGREDIENTS:

- 12 sweet red peppers
- 1 ½ oz golden raisins (or regular)
- 1½ cup boiling water
- 3 tsp sea salt (or regular)
- 1½ tsp fresh ground pepper
- 12 oz mild soft goat cheese
- 18 tbsp basil leaves, roughly chopped
- 3 oz pine nuts
- 3 tbsp breadcrumbs
- ½ cup extra-virgin olive oil, plus more for garnish (optional)
- ¼ tsp cayenne pepper (optional)

DIRECTIONS:

1. Roast peppers directly under broiler or over an open flame, turning regularly until blistered and blackened on all sides, 6 to 8 minutes. Place in large bowl and cover tightly with plastic wrap, and let sit for 15 minutes to steam. When cool enough to handle, use a paring knife to peel off skin. Slit each pepper down one side, and remove stem and seeds.
2. Meanwhile, preheat oven to 475 degrees and position a rack in the upper third of oven. In a small bowl, combine raisins and boiling water. Let sit 5 minutes, then drain and set aside.
3. Place peppers, peeled sides down, on a cutting board and press lightly to flatten. Sprinkle with salt and pepper. Divide goat cheese into 12ths and shape each into a log about 2 ½ inches long. Place each log on top of pepper. Sprinkle cheese with three-quarters of the basil, then pine nuts and reserved raisins. Fold each pepper over (like a canoe on its side) to sandwich the cheese, basil, nuts, and raisins. Press down gently to flatten.
4. Place peppers on a baking pan. Sprinkle with breadcrumbs and drizzle with olive oil. Sprinkle with cayenne, if desired. Bake peppers until breadcrumbs are golden, about 10 minutes. Garnish with remaining basil. Drizzle about 2 tablespoons of olive on, if desired.
5. Plate and serve.

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10/24/12