

Roasted Pepper Skordalia

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*2 large red bell peppers
1/4 cup blanched almonds
1/4 cup lemon juice
6 tablespoons olive oil
salt (to taste)
pepper (to taste)
2 russet potatoes, peeled
and cut into chunks
6 smashed garlic cloves
olive oil (for drizzling)
lemon juice (for drizzling)
chives (for topping)*

Place the peppers on a baking sheet. Broil, turning, until charred, about 15 minutes. Transfer to a bowl. Cover. Let steam for 20 minutes.

Remove the skin, stems and seeds. Puree the peppers in a blender with the almonds, lemon juice and olive oil. Season with salt and pepper.

Meanwhile, cook the potatoes and garlic cloves in salted simmering water until tender, about 12 minutes. Drain. Return to the pot. Cook over medium heat, stirring, until dry, about 2 minutes. Remove from the heat and mash.

Fold in the pepper puree. Drizzle with olive oil and lemon juice. Top with chives.

Per Serving (excluding unknown items): 1126 Calories; 101g Fat (77.1% calories from fat); 13g Protein; 54g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 18mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 2 1/2 Vegetable; 1/2 Fruit; 19 1/2 Fat.