
Grilled Baby Bell Peppers with Feta

Summer Cookout Cookbook

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TIPS:

Oil the grates or toss vegetables with oil before grilling to prevent sticking.

Consider using a grill basket for thin or small vegetables.

Cut vegetables like squash on the bias to yield larger slices for the grill.

1 pound baby bell peppers

olive oil

salt

pepper

red pepper flakes

juice of 1/2 lemon

chopped mint

crumbled feta cheese (for topping)

Toss the bell peppers with olive oil. Season with salt and pepper and red pepper flakes.

Grill over high heat, turning, until blistered, about 10 minutes.

Transfer to a bowl. Toss with more olive oil, lemon juice and some chopped mint.

Top with crumbled feta cheese.

Side Dishes

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .