

PIPERADE

Serves 4 as a side dish or 1-2 as a main dish

INGREDIENTS:

1 Red Pepper - deseeded and sliced
1 Green Pepper - deseeded and sliced
1 White onion - peeled and diced
3 Cloves Garlic - peeled and diced
3 Large Tomatoes - roughly chopped
2 Bay Leaves
1 Sprig Thyme
1 - 2 Tsp Spanish Paprika to taste (Piment D'Espelette is ideal)
3 Tbsp Tomato Puree
250ml Vegetable Stock
Olive Oil
Salt and Pepper to season

DIRECTIONS

Heat some olive oil in a frying pan, add the onion and garlic and sauté until translucent.

Add the peppers and cook for 5-10 minutes until the peppers soften

Add the remaining ingredients and simmer for around 30 minutes so that the sauce can thicken.

Season to taste

Piperade can be served in lots of ways:

Enjoy with crusty bread

Use as a pasta sauce

Serve with chicken and fresh, steamed potatoes.

Bake with eggs as a Shakshuka style dish