

Easy Sauteed Peppers

Prep Time: 5 Minutes Cook Time: 10 Minutes

Serves: 8

Ingredients:

- 3 multi-colored bell peppers
- 1 ½ tablespoons olive oil
- 1 teaspoon dried oregano
- ½ teaspoon kosher salt
- Fresh ground black pepper



Directions:

- Thinly slice the peppers. Toss them in bowl with ½ tablespoon olive oil and the oregano, kosher salt and several grinds of black pepper.
- In a large skillet, heat the remaining 1 tablespoon olive oil over medium high heat. Cook the peppers until tender and lightly charred, about 10 to 12 minutes for crisp tender or about 15 minutes for tender, stirring occasionally. Add additional salt to taste (we usually add a few more pinches).

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