

Red pepper pesto

Ingredients

1 red pepper

3 tablespoons of olive oil

1 teaspoon of balsamic vinegar

4 basil leaves

A pinch of Salt and pepper

3 tablespoons of grated parmesan cheese

1 tablespoon of breadcrumbs

Method

1. Wash and chop the pepper.
2. Heat a wok or pan and cook the peppers without any oil for 10 minutes until they soften and the skin starts to turn black at the edges. Keep stirring to prevent sticking.
3. In a bowl, add the cooked peppers, and the rest of the ingredients.
4. Use a hand blender to mix everything together until smooth.