



Grilled Peppers & Onions

Peppers – red, yellow, orange, green
Sweet onions
Olive oil

Fresh cracked black pepper
Fresh cracked sea salt

Heat grill to medium heat (around 425). Cut peppers in half, remove all seeds. Slice sweet onions about 3/8 in. thick. Brush both the inside and outside of peppers and both sides of onions with olive oil. Sprinkle with fresh cracked black pepper and sea salt.

Place on hot grill, turn after about 4 minutes or when slightly browned. Great idea to grill extras as either work well rewarmed or cold on sandwiches or salads.

Works well with larger stalk asparagus also, however grilling time would be less for the asparagus.

Serving would be 2 pepper halves or more!