



Peperonata

Ingredients

serves 6-8

1 red pepper
1 orange pepper
1 yellow pepper
3 medium potatoes
1 small onion
1/2 cup strained tomatoes, such as [Pomi](#)
3 Tablespoons olive oil
1/2 cup dry white wine
Salt and Pepper to taste
Crushed red pepper, if desired

Directions

Peel the potatoes and chop them into half-inch cubes. Core and seed the peppers and cut them into one-inch square pieces. Chop the onion into half-inch to one-inch pieces.

Heat the olive oil in a large skillet over medium heat. Add the vegetables and sauté for 5 minutes. If you like a bit of heat, add a dash of crushed red pepper. When the onions and peppers soften pour in the white wine, and add salt and pepper to taste. Cover and let cook for 45 minutes to an hour, stirring occasionally. If needed, add a little water to the *peperonata* to prevent it from sticking, and turn the heat down. Remove the lid for the final five to ten minutes in order to allow any excess liquid to cook off.

Serve hot or at room temperature. *Peperonata* stores well in the refrigerator and can be reheated easily for several days.

Due Spaghetti
Italian food, wine, and other marvelous things

www.duespaghetti.com

Stefano Follega and Cara Quinn
duespaghetti@gmail.com