



WINDSETFARMS.COM



## red pepper & tomato gratin

USING WINDSET MAESTRO™ SWEET BELL PEPPERS & ROMA TOMATOES

## red pepper & tomato gratin

Serve this as a side dish for roast turkey, ham or beef. Serves 6

4	Windset Farms™ <b>Maestro™</b> Red Sweet Bell Peppers
4	Windset Farms™ <b>Roma</b> Tomatoes, sliced
1 clove	garlic, finely minced
1	yellow onion, thinly sliced
1/4 cup	extra virgin olive oil
2 Tablespoons	butter
2 Tablespoons	capers, rinsed
2 Tablespoons	fresh thyme, finely chopped
6 oz	goat cheese
1 1/2 cups	panko*
	salt and pepper to taste



Executive Chef  
Dana Reinhardt

Heat oven to 450°F. Place the whole **Maestro™** Sweet Bell Peppers on a baking sheet and roast in the oven until charred, about 20 minutes. Place the **Maestro™** Sweet Bell Peppers in a bowl and cover with plastic wrap. Let the **Maestro™** Sweet Bell Peppers sit until cool and seed and peel. Set aside. Turn the oven down to 350°F.

Heat the extra virgin olive oil and butter in a skillet over medium heat. Add the onion and cook until lightly browned. Add the garlic and the herbs and sauté for 2 more minutes. In a medium bowl, mix together the onion mixture, the roasted peppers, capers and the **Roma** Tomato slices. Season to taste with salt and pepper.

Butter an 8" x 10" baking dish and layer half of the **Maestro™** Sweet Bell Pepper mixture. Top this with the goat cheese and layer with the remaining **Maestro™** Sweet Bell Pepper mixture. Scatter the panko on top and bake for 30 minutes or until the top is golden brown.

\*Panko is a Japanese bread crumb available at most grocery stores.



For great recipe ideas, please visit [www.windsetfarms.com](http://www.windsetfarms.com)

**Windset Farms™**

RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

