

FARMERS MARKET

CALL TO ACTION

Please do this thing! Here's
further information of the
thing we want you to do, or
an image related to that
action we want you to take.



EASY WEEKNIGHT FEATURED PRODUCE

Ingredients:

- Bell peppers
- Olive oil
- Kosher salt
- Black pepper
- Dried Oregano
- Red Pepper Flakes
- Garlic Powder

Cut the bell peppers into quarters and remove the seeds and membranes. Arrange the peppers in a single layer on a rimmed baking sheet. Line the baking sheet with parchment paper for easy cleanup. Drizzle or spray the peppers with olive oil and sprinkle them with spices. Bake them until tender and charred in spots, about 20 minutes, in a 450°F oven. There's no need to flip them. Serve immediately.



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Easy Weeknight Featured Produce

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