

Roasted Pepper Caprese

- 2 lb. Mixed bell peppers, seeded and cut into quarters
- ½ lb Shishito or other small grilling peppers
- 2 hot chiles (or more, if you like things spicy)
- 6 garlic cloves, lightly crushed
- ⅓ cup extra-virgin olive oil
- Kosher salt
- Freshly ground pepper
- 12 ounces fresh mozzarella, sliced
- Basil leaves (for serving)
- 1 Tablespoon white balsamic vinegar

Preheat oven to 325°. Toss bell peppers, Shishito peppers, chiles, garlic, and oil in a Dutch oven or heavy roasting pan; season with salt and pepper and toss again to coat. Cover and roast, tossing occasionally, until peppers are very tender, 2–2½ hours. Let cool.

Arrange peppers on a platter. Top peppers with mozzarella and basil. Measure out 3 Tbsp. of the oily juices left behind and transfer to a small bowl. Add vinegar; season with salt. Stir to combine, drizzle dressing over salad and serve.

Do Ahead: Peppers can be roasted up to one week ahead of time. Cover and chill.