

# Green Pepper Relish

prep 10 min ★ cook time 6 min ★ yields 1.5 cups

## INGREDIENTS

2 tsp extra-virgin olive oil  
4 medium bell peppers, diced small  
1 medium red onion, diced small  
coarse salt and ground pepper  
1/2 c red-wine vinegar  
1/4 c sugar  
1 1/2 tsp vinegar

## INSTRUCTIONS

In a medium saucepan, heat olive oil over medium-high. Add bell peppers and onion; season with salt and pepper. Cook, stirring occasionally, until vegetables begin to soften, about 6 minutes. Add red-wine vinegar and sugar and simmer until liquid is evaporated and vegetables are tender, about 15 minutes. Remove from heat and stir in vinegar. Let cool completely, about 1 hour.

## TIP

Add to chicken or tuna salad, top a grilled steak, add to a sandwich wrap, or toss with pasta and fresh oregano.

