



Roasted Chilies and Bell Peppers

Add roasted chilies and bell peppers to salads, tacos, tostadas, and chicken tortas.

Preparation

1. Under a broiler in a 450°F oven or on a rack over a charcoal fire, place whole chilies and bell peppers. Turn occasionally until blackened on all sides.
2. Place roasted chilies and bell peppers in a plastic bag. Close the bag and let stand until cooled.
3. Remove roasted chilies and bell peppers from the plastic bag. Using a sharp knife, peel off the skin. Remove stems and seeds. Cut chilies and bell peppers into strips.
4. Serve or store roasted chilies and bell peppers in the refrigerator for up to 3 days in a covered plastic or glass container.