

GUASTELLO'S VILLAGE MARKET

Roasted Red Pepper Salad with Anchovy White Beans

Serves 4

Ingredients

4 small red bell peppers
Coarse salt and freshly ground pepper
2 anchovy fillets packed in olive oil, minced
1 clove garlic, minced
2 teaspoons sherry vinegar
3 tablespoons extra-virgin olive oil
1/4 cup chopped fresh flat-leaf parsley
1 can (15 ounces) small white beans, drained and rinsed
1/4 ounce Parmesan cheese, grated (2 tablespoons)
1 cup packed spicy baby greens, such as watercress or arugula
Optional: 1 lb. sautéed large shrimp

Char bell peppers over the flames of a gas burner, turning with tongs until blackened and blistered, about 10 minutes. (Alternatively, broil them 2 or 3 inches from heat source.) Transfer peppers to a bowl, cover with a plate, and let stand until cool. Scrape off skins with a paring knife and wipe flesh clean with a paper towel. Keeping stems intact, cut peppers in half lengthwise, then remove and discard seeds. Arrange on a platter and season with salt and pepper.

Whisk together anchovies, garlic, vinegar, oil, and parsley in a medium bowl. Add beans and toss to coat. Season with salt and pepper. Spoon over peppers and top with Parmesan and greens.

Cook's Note: You can add 1 pound of sautéed large shrimp to this dish and it's a fabulous combination!

Credit: Martha Stewart Living