

STUFFED PIQUILLO PEPPERS WITH CHORIZO AND MANCHEGO

Prepared by: Vito Gomez, April 2018

Source: Foodnetwork.com

Extra-virgin olive oil
½ small onion, finely diced
Kosher salt
Pinch crushed red pepper flakes
1 garlic clove, smashed and finely chopped
¼ pound chorizo, casing removed and finely chopped
½ cup bread crumbs
½ cup grated aged Manchego
½ bunch Italian parsley, leaves finely chopped
1 (10-ounce) jar piquillo peppers, drained and patted dry
2 cups washed baby arugula
¼ cup sliced almonds, toasted
2 scallions, white and green, cut very thin on the bias
Sherry vinegar
Big fat finishing extra-virgin olive oil (high quality)

Coat a sauté pan, over medium heat, with olive oil. Add the onion, season with salt, to taste, and toss in the crushed red pepper. Sauté the onions until they are soft and very aromatic, about 4 to 5 minutes. Add the garlic and sauté for 2 to 3 more minutes. Stir in the chorizo and cook for 2 to 3 minutes. Turn off the heat and stir in the bread crumbs. Let the mixture cool. When cool, add the Manchego and parsley. Taste and adjust the seasoning, if needed.

Preheat the oven to 350 degrees.

Stuff the peppers with the filling and arrange them on a sheet pan. If there is extra stuffing, press a little on top of each of the peppers. Put the peppers in the oven to warm through, about 8 minutes. While the peppers are in the oven, combine the arugula, almonds and scallions in a large bowl. Dress the salad with sherry vinegar, big fat finishing oil and salt, to taste. Check for seasoning and divide the salad between 4 serving plates.

Remove the peppers from the oven and arrange 2 peppers on each salad. Serve while the peppers are warm.

Vito's Notes: "Piquillo peppers were not available locally so I used baby sweet peppers. I also used elephant and black garlic. I would make this again!"

