

Roasted Red Pepper Panzanella

Makes 6 servings

4 large red or orange bell peppers (about 2 pounds)
8 tablespoons olive oil, divided
Kosher salt, freshly ground pepper
1/2 small red onion, thinly sliced
2 garlic cloves, finely chopped
2 tablespoons red wine vinegar
1/4 teaspoon crushed red pepper flakes
2 tablespoons fresh oregano and savory leaves, divided
1/2 loaf country-style bread (about 12 ounces), torn into pieces
1 ounce thinly sliced spicy salami (such as soppressata)
4 ounces fresh mozzarella, preferably buffalo, torn into pieces



Preheat broiler. Toss bell peppers and 2 tablespoons oil on a rimmed baking sheet; season with salt and pepper. Broil, turning occasionally, until skins are blackened in spots and blistered all over, 10-12 minutes. Transfer peppers to a large bowl, cover with plastic wrap, and let sit 15 minutes. Reduce oven temperature to 400°F.

Peel and seed peppers; cut into 2" strips.

Toss peppers in a clean large bowl with onion, garlic, vinegar, red pepper flakes, 1 tablespoon herbs, and 4 tablespoons oil; set aside.

Toss bread and remaining 2 tablespoons oil on a clean baking sheet; season with salt and pepper. Bake, tossing occasionally, until crisp on the outside but still chewy in the center, 8-10 minutes. Let croutons cool. Toss pepper mixture, salami, and croutons in a large bowl. Arrange on a platter with cheese; top with remaining 1 tablespoon herbs.

DO AHEAD: Peppers and croutons can be prepared 1 day ahead. Cover peppers; chill. Store croutons airtight at room temperature.

Roasted Corn Abdi

2 to 4 servings

- 1 teaspoon oregano, dried
- 1/3 tablespoon ground allspice
- 1/4 bunch cilantro, minced
- 1 red onion, 1/4-inch dice
- 1 tablespoon carrot, 1/4-inch dice
- 1 ear corn, kernels removed and roasted until some of the kernels start to brown
- 4 to 6 kumquats, sliced (we used peaches, could be cantaloupe or mango)
- 1 cucumber, seeded and 1/4-inch dice
- 1 lime, juiced
- 1/2 habanero, seeds removed (we used Hungarian hot pepper, can be jalapeno)
- 1 avocado, peeled and cubed
- Salt, to taste

Toast together oregano, allspice and cilantro then mix together with the remaining ingredients. Blend lime juice and chili with 1/4 cup of the salsa mixture and add back to salsa. Add the avocado and salt to taste. Black beans are optional to make it a full, protein packed meal, as well as chicken, shrimp, chickpeas, tofu.

