



# Grilled Lemon-Rosemary Sweet Peppers

**30**  
minutes  
or less

**GF**  
option

**V**  
option

## INGREDIENTS

- 1 (1-lbs.) pkg. sweet mini peppers, steamed, seeded, and sliced
- 1 (4.3-oz.) jar sweet n' tangy pepper drops, undrained
- 3 tbsp Gustare Vita extra virgin olive oil
- 4 clove(s) garlic, whole
- 4 lemon slices, plus additional for garnish
- 2 sprig(s) fresh rosemary, plus additional for garnish

## PREPARATION

- 1** Preheat a charcoal or gas grill for direct cooking over medium heat (350°).
- 2** Combine mini peppers, jarred peppers, olive oil, and garlic in a large bowl. Cut a 16x16-inch sheet of heavy foil. Place pepper mixture in center of foil; roll or fold up edges of foil to form a side around pepper mixture. Top with lemon slices and fresh rosemary.
- 3** Grill 12 to 18 minutes or until vegetables reach desired doneness, gently stirring every 3 to 5 minutes. Remove packet from grill. Garnish with additional lemon slices and fresh rosemary, if desired.