

Peppers Preserved In Oil – Recipe

1. Get the ingredients and prepare the recipe following the instructions. Look up the new words in a dictionary, you can use 'wordreference'). (Consigue los ingredientes y prepara la receta siguiendo las instrucciones. Busca las palabras nuevas en un diccionario, puedes usar 'wordreference'.)

2. Send the translation of the recipe into Spanish and a photo of the **peppers preserved in oil** you prepared. (Enviar la traducción de la receta al Español y una foto de los ajíes conservados en aceite que preparaste.)

Ingredients

- Red, green or/and yellow peppers
- olive oil (or any other: corn, sunflower oil)
- garlic
- a hint of thyme
- a hint of sea salt

Instructions

- Cut the peppers in half and bake in a moderate oven for 20 minutes.
- Remove from oven and cover with plastic wrap until cool enough to handle.
- Remove the skins, cut into long thin slices and discard all seeds.
- Mince the garlic into small pieces.
- Mix the (olive) oil with the salt, the thyme and the garlic.
- Add the seasoned oil to the pepper strips.
- Keep in a sterile jar.