

## MORTON & BASSETT SPICES®

### *Roasted Peppers with Burrata*



- 3 bell peppers
- 2 tablespoons olive oil
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Rosemary
- ½ teaspoon Morton & Bassett Italian Parsley
- ¼ teaspoon Morton & Bassett Ground White Pepper
- ¼ teaspoon Morton & Bassett Ground Oregano
- 12 oz Burrata cheese
- French bread
- Hot honey to drizzle

Preheat the oven to 450°F. Prepare the bell peppers by slicing them lengthwise. Place them on a baking sheet and drizzle with olive oil. Add Morton & Bassett Organic Garlic Powder, Rosemary, Italian Parsley, and Ground White Pepper. Toss to mix and roast in the oven for 15-20 minutes. Slice a loaf of French bread. Toast on a pan over medium heat with olive oil, roughly 3-4 minutes on each side. Plate the toasted bread, roasted peppers, and burrata. Drizzle hot honey and add a pinch of Morton & Bassett Oregano.



[mortonbassett.com](http://mortonbassett.com)

