



# Grilled Peppers with Pesto and Burrata

⌚ 30—35 Min ♡ ♡ ♡

## Preparation

- 1 Wash the peppers, cut them in half, and remove seeds. Brush with oil and season with Grill Vegetables seasoning.
- 2 Grill the peppers (outdoor, electric, or grill pan) on all sides for about 15–20 minutes, until the skin is charred and the flesh is tender. Place in a bowl, cover with plastic or foil, and let rest for 10 minutes.
- 3 Arrange the roasted peppers on a serving tray, drizzle with a little olive oil, and spoon over the pesto. Tear the burrata and distribute over the top.

## Ingredients 6 Portions

🍴 = Kotányi Produkte

6	Red bell peppers
0.5 tbsp	🍴 Grill Vegetables Seasoning Mix
2 tbsp	Olive oil
2	Burrata cheeses
150 g	Basil pesto

