

# 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

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