WASTE LESS, TASTE MORE 038

Turn Extra Peppers Into a Colorful Sauce



GIVE THEM A PLACE BENEATH THE MAIN COURSE.

Bell peppers remaining after dinner party preparation can become a roasted pepper sauce. Serve it with a dish that welcomes their sweetness, such as grilled chicken, fish, or roasted cauliflower.

1 Roast and prepare the peppers

Follow a roasted pepper recipe, removing stems, seeds, and skins as directed.

Why: Proper preparation gives you the texture the sauce needs.

2 Choose a balanced recipe

Make a simple roasted pepper sauce or a romesco-style sauce with its appropriate ingredients.

Why: Acidity, seasoning, and any nuts or bread should work together with the peppers.

3 Adjust for the presentation

Blend to the texture you want, then spoon beneath or beside the main ingredient.

Why: A sauce can contribute both flavor and a strong color element.

KITCHEN NOTES

Account for the pepper color

Red, yellow, and green peppers have different flavors and will produce different-looking sauces.

Taste alongside the food

Check the sauce with the ingredient it will accompany.

Keep the finish simple

A spoonful of sauce and a few fresh herbs may be all the plate needs.

THE PLATING MINDSET

Use color as a natural result of a delicious component.