



Heat your oven to 425 degrees

Take two red bell peppers and place them on a baking pan.

Roast the peppers in the oven for fifteen to twenty minutes

When peppers are charred remove them from the oven

Place the peppers in a plastic bag and let them steam inside for five to ten minutes.

Being careful not to burn yourself, remove the peppers from the bag. The skin is now loose and can easily be peeled off.

With a paring knife, slice open the peppers and remove the seeds.

Pour a half cup of olive in a large salad bowl and add the peppers.

Add the juice of two lemons.

Marinate for two hours

Plate and garnish with a few olives,