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Roasted Chilies and Bell Peppers

Budget-friendly recipe

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Ready in: 10 mins.

Add roasted chilies and bell peppers to salads, tacos, tostadas, and chicken tortas.



Ingredients

Chili peppers

Bell peppers

What You'll Need

Plastic bag

Sharp knife

Plastic or glass container with lid

Directions

1. Place whole chilies and bell peppers in an oven on broil or on a rack over a charcoal fire. Turn occasionally until blackened on all sides.
2. Place roasted chilies and bell peppers in a plastic bag. Close the bag and let stand until cooled.
3. Remove roasted chilies and bell peppers from the plastic bag. Using a sharp knife, peel off the skin. Remove stems and seeds. Cut chilies and bell peppers into strips.
4. Serve or store roasted chilies and bell peppers in the refrigerator for up to 3 days in a covered plastic or glass container.

Nutrition Info and more

Serving size: