

Classic Sautéed Peppers and Onions

Prep Time: 10 min

Cook Time: 5 min

Servings: 4

Classic Sautéed Peppers & Onions welcomes you to the kitchen with an enticing sizzle and fragrant aroma. No matter the companion, peppers and onions make a perfect partner. Classic Sautéed Peppers & Onions is simple to prepare, foundational to recipes, and uses limited, easily sourced ingredients, making it a classic recipe to add to your tool kit.



Ingredients

- 1 large bell pepper
- 2 medium onions
- 1-2 Tbsp olive oil
- salt & pepper, to taste

Steps

1. Wash pepper, halve from stem to bottom, core and remove seeds. Peel onions, halve vertically.
2. Thinly slice pepper and onion halves vertically (from top to bottom).
3. Heat oil in a large skillet over medium high heat. Add onions, sauté for 2 minutes until onions begin to brown and soften. Stir often.
4. Add peppers to onions and combine. Season with salt & pepper. Cook for an additional 2 minutes until peppers are just tender and color is still vibrant.
5. Serve hot and enjoy!