



Balsamic Thyme Grilled Peppers

Ingredients

For the peppers

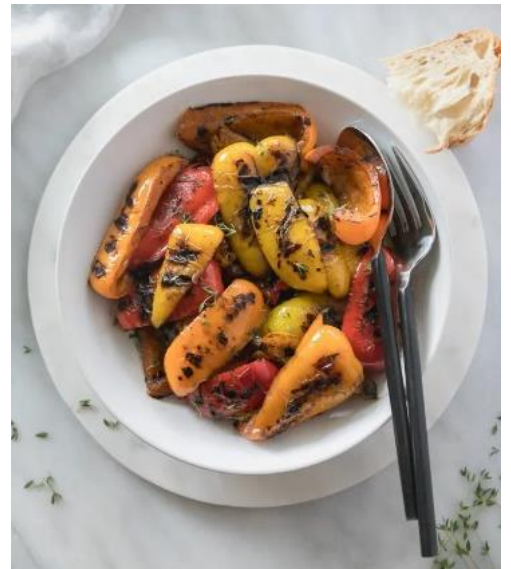
- 5 bell peppers, quartered or cut into large strips (I used a mixture of red, orange, and yellow)
- 1 1/2 tablespoons
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

For the marinade

- 2 tablespoons balsamic vinegar
- 2 tablespoons CO-OP Gold Olive Oil 100% Extra Virgin  GOLD
- 1 teaspoon CO-OP Gold Gourmet Mustard Smooth Dijon  GOLD
- 1 clove garlic, minced
- 1 teaspoon fresh thyme, plus extra for serving
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Preheat an outdoor grill or grill pan to medium-high heat. Place bell peppers into a medium bowl and add the olive oil, salt, and pepper. Toss to coat. Grill peppers for 4-5 minutes per side, or until grill marks appear and desired doneness is reached.
2. Meanwhile, make the marinade. In a medium bowl, whisk together the balsamic, olive oil, dijon, garlic, thyme, salt, and pepper. Set aside. Once peppers are finished grilling, immediately toss them in the marinade and let sit for 15 minutes or so at room temperature to absorb all of the flavors. Sprinkle with extra fresh thyme and serve!



<https://www.spicesinmydna.com/balsamic-thyme-grilled-peppers/>