



Peppers, Onions, and Garlic

3 servings

INGREDIENTS

- 1 Tbsp olive oil
- 2 cups thinly sliced bell peppers (any color)
- 1 cup vertically sliced sweet onion
- 1 tsp minced garlic
- 1/2 tsp dried rosemary (optional)
- 1/4 tsp salt
- 1/4 tsp ground black pepper

DIRECTIONS

1. Heat oil in a large nonstick skillet over medium-high heat.
2. Add peppers and onion and cook about 10 minutes or until onion is tender, stirring frequently.
3. Add garlic, rosemary, salt, and black pepper; cook for 2 minutes, stirring frequently. Serve and enjoy!
4. Note: For a touch of heat, add a few dashes of your favorite hot sauce or a pinch of ground red pepper.



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