



INGREDIENTS

2 TBSP of unsalted butter
 5 Medium yellow potatoes
 3 bell peppers
 2 thinly sliced sweet onions
 1 TBSP of Nduga paste
 2 cups of cherry tomatoes
 ¼ cup of white wine vinegar
 1 TBSP of granulated sugar
 Salt & pepper for seasoning
 Basil leaves



PEPERONATA CALABRESE

By Caterina Romano's Kitchen

DIRECTIONS

1. Set your stove to medium heat. Melt the butter.
2. Peel and cut the potatoes into chunks.
3. Parboil them for 5 minutes.
4. Add them to the pan and cook until they crisp up.
5. Cut the bell peppers into slices and cook them in the pan for 10 minutes until they are soft.
6. Add the onions and the Nduga.
7. Cut the tomatoes in half and add to the pan.
8. Season to taste with salt & pepper.
9. Melt the sugar into the vinegar and add to the pan.
10. Sauté all the ingredients for 20 minutes.
11. Top with chopped basil and serve.