



Roasted Pepper Rolls Stuffed with Tuna

Ingredients

- 3 or 4 sweet red or assorted-color peppers (about 1 1/2 pounds total)**
- 1/3 cup or so extra-virgin olive oil**
- 1 tsp coarse sea salt or kosher salt, or to taste**
- Two 6-ounce cans tuna packed in olive oil (preferably imported from Italy)**
- 2 small anchovy fillets, drained and finely chopped**
- 2 Tbsp small capers, drained and finely chopped**
- 1 Tbsp apple-cider vinegar**
- 1 Tbsp prepared mustard**
- 1/3 cup mayonnaise**
- 1 Tbsp chopped fresh Italian parsley**

Directions

Preheat the oven to 350 degrees. Rub the peppers all over with 2 tablespoons olive oil, season with 1/2 teaspoon salt, and place on a parchment-lined baking sheet. Roast for 30 minutes or so, turning the peppers occasionally, until their skins are wrinkled and slightly charred.

Let the peppers cool completely. Slice in half (through the stem end), discard the stem, peel off the skin, and slice the halves length-wise into strips 2 inches wide. Scrape the seeds from the strips, and lay them in a sieve to drain and dry.

To make the stuffing, drain the tuna and break it into flakes in a medium-sized bowl. One at a time, mix the seasonings into the tuna with a fork: chopped anchovies, capers, vinegar, mustard, mayonnaise, parsley, 2 tablespoons olive oil, and about 1/2 teaspoon salt. Stir vigorously, breaking up lumps of fish, until the stuffing is soft and fairly smooth. Add more of any seasoning to taste.

(continued on next page)



Roasted Pepper Rolls Stuffed with Tuna, cont.

Directions, cont.

Drop a scant tablespoon of stuffing at one end of each roast pepper strip and roll it up snugly, creating a neat cylinder. Press the pepper as you wrap, so it adheres to itself and stays closed.

To serve, arrange all the rolls on a platter, drizzle a bit more olive oil all over, and sprinkle lightly with coarse salt.

Makes about 15 small rolls, serving 6 as an hors d'oeuvre



Source: "Lidia's Italy" (Bastianich)