

Pickled Peppers

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*1 bag (8 ounce) mini sweet peppers (12 to 15 peppers)
1 small onion, sliced
1/4 cup extra-virgin olive oil
1/2 teaspoon Kosher salt
3 cloves garlic
1 cup rice (or white) vinegar
1 cup stuffed green olives
2/3 cup sour orange juice
(or 1/2 cup orange juice and
1/4 cup lime juice)*

In a medium saucepan on medium heat, place the peppers, onion, olive oil, salt, garlic, vinegar and olives.

Simmer for 20 to 30 minutes, stirring occasionally, or until the peppers are tender.

Remove the mixture from the pan.

Stir in the juice. Cover.

Chill for 30 minutes (or overnight).

Store in an airtight container until ready to serve.

Per Serving (excluding unknown items): 533 Calories; 54g Fat (89.5% calories from fat); 2g Protein; 12g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 945mg Sodium. Exchanges: 2 Vegetable; 11 Fat.