Red Bell Pepper Sauce



What You'll Need

- 2 large red bell peppers
- 1 tablespoon olive oil
- ¼ cup chopped shallots
- 2 garlic cloves, minced
- 1 serrano chili or jalapeno chili, seeded, minced
- 1 cup low-salt chicken broth

Directions

1. Char bell peppers over gas flame or in broiler until blackened on all sides. Enclose in paper bag 10 minutes.
2. Peel, seed and coarsely chop bell peppers.
3. Heat oil in medium skillet over medium heat. Add shallots, garlic and chili; sauté until shallots are tender, about 5 minutes. Cool slightly. Transfer mixture to blender, add bell peppers and chicken broth. Puree until smooth.
4. Season to taste with salt and pepper. (Can be made 1 day ahead. Cover and chili. Rewarm over medium heat before serving.)