

Asian Style Peppers

(serves 4)

INGREDIENTS:

- 2 red bell peppers, thinly sliced
- ¼ cup soy sauce
- 3 cloves garlic, minced and divided
- ½ teaspoon crushed red pepper flakes
- 2 tablespoons brown sugar
- ½ tablespoon sesame oil

DIRECTIONS:

- Combine the soy sauce, half of the garlic, red pepper flake, and brown sugar in a bowl.
- Whisk well.
- Pour over the peppers.
- Heat the sesame oil in a skillet over medium-high heat.
- Add the peppers and sauce.
- Cooking, stirring occasionally, for about 4 minutes.
- Add the remaining garlic.
- Stir and cook for a 2 more minutes, until the peppers are tender crisp.