

Stuffed Piquillo Peppers

Adapted from *Made in Spain* by Jose Andres

- One jar of piquillo peppers (8 – 10 peppers), drained and all seeds removed
- 4 oz Manchego or other mild Spanish cheese
- 4 Tb extra virgin olive oil (plus oil for cooking)
- 1 scallion, thinly sliced
- 1 Tb finely minced shallot
- 1 Tb sherry vinegar
- Kosher salt and freshly ground black pepper
- Thyme leaves

Cut cheese into 2-inch sticks and place one piece inside each pepper. Combine the oil, scallion, shallot, vinegar, salt, and pepper and set aside. Heat some oil in a medium skillet over medium heat. Cook the peppers on each side until cheese begins to melt – 30 or 60 seconds total. Transfer peppers to a plate, drizzle with the shallot vinaigrette, and garnish with the thyme leaves.