

Lidia Bastianich, Lidia's Italy

Roasted Pepper Rolls Stuffed with Tuna

Ingredients:

- ✱ *3 or 4 Sweet Red or Assorted-color Peppers (about 1 ½ pounds total)*
- ✱ *1/3 Cup or so Extra-Virgin Olive Oil*
- ✱ *1 Teaspoon Coarse Sea Salt or Kosher Salt, or to taste*
- ✱ *Two 6-Ounce Cans Tuna Packed in Olive Oil*
- ✱ *2 Small Anchovy Fillets (drained and finely chopped)*
- ✱ *2 Tablespoons Small Capers (drained and finely chopped)*
- ✱ *1 Tablespoon Apple-Cider Vinegar*
- ✱ *1 Tablespoon Prepared Mustard*
- ✱ *1/3 Cup Mayonnaise*
- ✱ *1 Tablespoon Chopped Fresh Italian Parsley*

Method

- ✱ *Preheat the oven to 350 Degrees.*
- ✱ *Rub the peppers all over with the 2 tablespoons olive oil, season with ½ teaspoon salt, and place on 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 lengthwise 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 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 ¼ teaspoon salt.*
- ✱ *Stir vigorously, break lumps of fish, until the stuffing is soft and fairly smooth. Add more of any seasoning to taste.*
- ✱ *Drop a scant tablespoon or 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.*