

## **Honey-Glazed Red Pepper with Goat Cheese [National Honey Board]**

### ***Ingredients:***

- 1 large - sweet red pepper, cored and seeded
- 1/4 cup - thinly sliced onion
- 2 cloves - garlic, crushed
- 1 Tablespoon - olive oil
- 3 Tablespoons – honey
- 3 Tablespoons - red wine vinegar
- 2 teaspoons - dried basil, crushed
- 1/2 teaspoon – salt – pepper
- 2 whole - lettuce leaves
- 2 oz. - goat cheese
- Toasted baguettes

### ***Directions:***

- Thinly slice red pepper.
- Sauté pepper, onion and garlic in oil 10 minutes or until onion and pepper are tender.
- Add honey, vinegar, basil, salt and pepper; cook and stir over medium-high heat until glazed.
- Serve on lettuce line plates with goat cheese and toasted baguettes.