

## Honey-Glazed Red Pepper with Goat Cheese

*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*

*Dash pepper*

*2 whole lettuce leaves*

*2 oz. goat cheese*

*Toasted baguettes*

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.