

# Marinated Pepper Salad

**Category:** Appetizer

**Servings:** 6

**Rating:** 10

**Source:** Stef Smith

**Description:**

**Ingredients:**

- red bell pepper 2
- green bell pepper 2
- yellow bell pepper 2
- olive oil
- red wine vinegar
- lemon juice
- salt
- pepper
- garlic 2 mashed cloves
- parsley minced

**Instructions:**

Seed and quarter the peppers. Place them skin side up under a broiler and cook them until they are softened and charred. Remove and seal in a paper bag to steam. When cooled, remove the skin and cut into slices. Whisk together the remaining ingredients and pour over peppers. Marinate several hours and serve at room temperature. May be sprinkled with parsley at serving time.