

Joey's Pepper Salad

Category: Salad

Servings: 4

Rating: 10

Source: Joey Smith

Description:

Joey served this while we were visiting in Calgary and Stef insisted that she makes it too. When I asked Joey for the recipe, Stef threatened that she would never make Greek Salad again!

Ingredients:

red bell pepper	1 roasted, peeled, and seeded
yellow bell pepper	1 roasted, peeled, and seeded
orange bell pepper	1 roasted, peeled, and seeded
avocado	one sliced
goat cheese	3 ounces, crumbled
basil	2 tablespoons, chopped
parsley	2 tablespoons, chopped
chives	1 tablespoon, chopped
sweet onion	1/2 small, sliced thinly
olive oil	1 tablespoon
balsamic vinegar	1 teaspoon
salt	pinch
pepper	several gratings

Instructions:

Roast the peppers, place in a paper bag for 20 minutes, then peel and seed. Slice and layer in the bottom of a salad plate. Cover with slices of avocado, chunks of goat cheese, sprinkle with fresh herbs, and slices of sweet onion. Drizzle with balsamic vinegar and oil, then salt and pepper to taste.