

# BELL PEPPER SALAD

## SERVING SIZE

2

## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Multicolored Bell Peppers, Thinly Sliced	4 (4 Cups)	Garlic Cloves, Minced	2
Small Red Onion, Very Thinly Sliced	½ (½ Cup)	Kosher Salt	½ Tsp.
Extra-virgin Olive Oil	⅓ Cup	Dried Oregano	1 Tsp.
Dijon Mustard	1 Tbsp.	Crushed Red Pepper Flakes	¼ Tsp.
Freshly Squeezed Lemon Juice	¼ Cup.	Freshly Ground Black Pepper	¼ Tsp.

## PREPARATION

- Place sliced bell peppers and red onion in a large mixing bowl.
- In a separate small bowl, whisk together olive oil, dijon mustard, lemon juice, garlic, salt, oregano, red pepper flakes, and black pepper until smooth.
- Pour the dressing over the peppers and onions. Toss well to coat evenly.
- Let sit for 10-15 minutes to allow flavors to meld, or refrigerate until ready to serve. Enjoy!