

ROASTED PEPPER & FETA SALAD

INGREDIENTS

ITEM	QUANTITY
Medium Bell Peppers, sliced	2
Baby Spinach or Arugula	4 Cups
Halved Cherry Tomatoes	1 Cup
Crumbled Feta	½ Cup
Fresh Parsley, chopped	2 Tbsp.
Fresh Basil, chopped	1 Tbsp.
Olive Oil	3 Tbsps.
Fresh Lemon Juice	1 Tbsp.
Dijon Mustard	1 Tsp.
Maple Syrup	1 Tsp.
Dried Oregano	½ Tsp.
Salt	¼ Tsp.
Black Pepper	¼ Tsp.

SERVING SIZE **3 TACOS**

PREPARATION

- Preheat oven to 425°F.
- Place the sliced peppers on a baking sheet and drizzle with a little olive oil.
- Roast for 20–25 minutes, until tender and lightly charred.
- Allow the peppers to cool slightly.
- Whisk together the olive oil, lemon juice, Dijon, maple syrup, oregano, salt, and pepper.
- Add the spinach or arugula, tomatoes, roasted peppers, feta, parsley, and basil to a large bowl.
- Drizzle with dressing and gently toss.
- Divide into four portions.

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