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MOROCCAN TRI-COLOR PEPPER SALAD	Advanced Lifestyle
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Ingredients

- 3 yellow bell peppers
- 3 red bell peppers
- 2 orange bell peppers
- 2 TBS fresh lemon juice
- 1-1/2 TBS extra virgin olive oil
- ½ TSP kosher salt
- 1/4 TSP freshly ground black pepper
- 1/4 TSP ground coriander
- 3 garlic cloves, minced
- 1/4 cup chopped fresh cilantro

Instructions

1. Preheat broiler.
2. Cut bell peppers in half lengthwise; discard seeds and membranes. Place pepper halves, skin sides up, on a foil-lined baking sheet; flatten with hand. Broil for 20 minutes or until blackened. Place in a large zip-top plastic bag; seal. Let stand 20 minutes. Peel and cut into (1/4-inch wide) strips.
3. Combine juice and next 5 ingredients (through garlic) in a medium bowl, stirring well with a whisk. Add peppers to bowl; toss gently to combine. Cover and chill overnight. Sprinkle with cilantro before serving.

Portion-Per-Serving Information (Yields 6 servings):

1 serving = 1/2 cup = 1 V

*<http://www.myrecipes.com>