

Zesty Bell Pepper Salad

Serving: 4-6

INGREDIENTS:

- 1 lb pepper (12-15 lunchbox peppers)
- 1/4 onion
- 1/2 teaspoon fresh thyme, chopped, or 1/4 teaspoon dry
- 1/2 fresh sage leaf, chopped, or a pinch dry
- 1 clove of garlic, minced
- 3 Tablespoon olive oil
- 2 Tablespoon vinegar (red wine or other)
- 1/4 teaspoon salt

Directions:

- Cut off the tops of the bell peppers, then slice them in half lengthwise and de-seed them. Cut the peppers into 1/8-in wide strips. Transfer sliced bell peppers to a large mixing bowl.
- Thinly slice onion into 1/8-in wide strips and add it to the large bowl along with chopped fresh sage and thyme.
- In a separate bowl, combine the vinegar, olive oil, garlic, and salt. Whisk the dressing together with a fork. Pour dressing over salad ingredients and stir well to combine.

The
Farm

Saint Joseph Mercy Health System

**You will love this
delicious simple salad!**

Prep time: 15 mins

Total time: 15 mins

Cost To Make: \$3-\$5

