

Roasted pepper salad



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sweet peppers (2-3 peppers per person)
olive oil
balsamic vinegar
salt

Wash the sweet peppers, dry with a kitchen towel and roast on the grill/oven, on each side, being careful not to burn. Put the roasted peppers in a pan, sprinkle with salt and cover. Allow them to rest for approx. 10 minutes than peel them (dip your fingers in cold water to release the peel).

Prepare a sauce of olive oil, balsamic vinegar and salt. Pour over the peppers.

Serve cold as salad, along with various dishes (rice, stews, etc.).

Note: You can store the roasted peppers in sterilized jars for the winter.