# Salad-e Felfel Tanoori

# Roasted Pepper Salad

Serves 4 Prep time: 30 minute Cook time: 30 minutes

**Salad:**

**1 each orange, red and yellow pepper 4 medium tomatoes**

**1 large red onion 4 cloves of garlic**

**4 tablespoons olive oil 1 head of red chicory / red endive**

**2 oz mixed spring salad greens**

**Dressing:**

**1 tablespoon balsamic vinegar ½ teaspoon sugar**

**4 tablespoons extra virgin olive oil a good pinch of chopped fresh basil**

**Salt and black pepper**

Preheat oven to 425̊F. Wash the peppers and dry them. Cut off the stems and cut the flesh into chunky pieces, discarding the seeds. Wash and dry the tomatoes and cut them in half. Peel the onion and cut into wedges.

Peel and crush the garlic. In a small bowl, mix the crushed garlic with the olive oil. Wash the chicory and separate the leaves and dry in a salad spinner.

Put the peppers, tomatoes and onions in a large roasting pan. Drizzle with olive oil and crushed garlic. Cook in the oven for 30 minutes or until the peppers are brown at the edges. Remove and set aside to cool.

Arrange the roasted vegetables in the middle of a large shallow serving dish, with the chicory and salad leaves around them. Put all the ingredients for the dressing in a small bowl and beat with a fork until smooth. Pour the dressing over the vegetables and toss thoroughly before serving.