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Grilled Pepper Salad

- 4 Bell peppers, (mixed colors), halved, seeded and stemmed
- 1/4 Cup halved and pitted oil-cured black olives
- 1/4 Cup rinsed and chopped oil-packed sun-dried tomatoes
- 1 Tbsp extra-virgin olive oil
- 1 Tbsp balsamic vinegar
- 1/8 Tsp salt

- 1) Grill peppers on medium-high, turning once, until soft and charred in spots, about 5 minutes per side. When cool enough to handle, chop the peppers; toss with olives, sun-dried tomatoes, oil, vinegar and salt in a large bowl.

Makes 4 Servings

