



## MOROCCAN TRI-COLOR PEPPER SALAD

Advanced Lifestyle

### 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