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Mixed Greens and Roasted Red Pepper Salad

Serves 4

Ingredients:

3 red bell peppers
5oz. mixed spring salad greens
¼ cup parsley or chervil, roughly chopped
1 TBSP chives, roughly chopped
½ cup artichoke hearts
3 radishes, thinly sliced
½ cup microgreens
2 TBSP pistachios, roughly chopped

Dressing:

¼ cup fresh lemon juice
1/3 cup olive oil
1½ tsp Dijon mustard
1 garlic clove, minced
¼ tsp Himalayan pink salt
¼ tsp fresh ground black pepper

Preparation:

1. Place the oven rack on the top position (should be 4-inches or so under the broiler) and preheat the oven to 400°. Line a baking sheet with parchment paper.
2. Slice peppers in half lengthwise. Remove stems and seeds. Lay peppers on baking sheet, cut side down.
3. Roast the red peppers for 20-30 minutes (or until the skin appears charred and soft. Remove from oven and let cool.
4. Once cool enough to handle, peel off the skin and discard. Slice into strips.
5. Place all dressing ingredients in a jar and close tightly with lid. Shake vigorously to combine.
6. Place mixed greens and herbs in a large bowl and toss to combine.
7. Add artichoke hearts, sliced radishes, 1 cup of the roasted peppers, and microgreens. Toss to combine once more.
8. When ready to serve, add pistachios.
9. Drizzle with dressing and toss to coat leaves.



Food Fairy Note: Roasted peppers can be stored in an airtight container in the fridge for a week. For longer storage, cover the peppers with oil (that will get you about 2-weeks). Freeze peppers (without oil) for even longer storage.

Adapted from: *Mixed Greens Salad with Roasted Red Peppers*, wildlyorganic.com,
<https://wildlyorganic.com/blogs/recipes/mixed-greens-salad-with-roasted-red-peppers-paleo-vegan-low-carb>