

## Olive & Pepper Salad

Le ricette di cucina di Tina Forman



### Ingredienti

1 cup olive oil  
3 garlic cloves  
5 anchovy fillets  
3 red sweet peppers cut into large julienne strips  
3 green sweet bell peppers cut into large julienne strips  
1 medium onion, sliced  
1 cup pimento-stuffed small green olives (drained)  
Juice of 1 lemon  
1t oregano  
¼ C chopped parsley  
Salt & pepper

### Come Fare

Heat a large frying pan, add 4 T of the oil.

Crush garlic cloves and place in pan, add the anchovies.

Mash the anchovies to form a paste.

Add the vegetables (peppers, onion, olives). Sauté until the peppers are tender but still hold their shape. Remove from heat and cool.

Make the dressing with the remaining oil and rest of ingredients.

Toss with the cooled pepper mixture.

Allow to marinate one hour before serving.

**Buon Appetito!**

Please send recipes, comments and suggestions to

[recipes@lasocietaitaliana.org](mailto:recipes@lasocietaitaliana.org)

(c) copyright La Societa Italiana, Inc. 2005