delicious.

ROAST CAPSICUM, BUFFALO MOZZARELLA AND ROCKET SALAD

SERVES 4  PREP TIME 10 mins  COOK TIME 5 mins  INGREDIENTS 5  DIFFICULTY Easy

This Mediterranean inspired roast capsicum salad is a quick and simple stunner.

INGREDIENTS

2 red and 2 yellow capsicum, halved, seeds removed
1/3 cup (80ml) extra virgin olive oil
2 tablespoons balsamic vinegar
2 buffalo mozzarella or 4 bocconcini

METHOD

1 Preheat the grill to high. Place the capsicum halves cut-side down on a baking tray, then grill until the skins are charred. Place in a bowl, cover with plastic wrap and leave to cool. Scrape off the charred skin, then cut each piece of capsicum in half. Reserve 3 tablespoons of the juices from capsicum and combine with the oil and vinegar. Season well.

2 Tear the mozzarella into pieces. Divide rocket