

delicious.

## ROAST CAPSICUM, BUFFALO MOZZARELLA AND ROCKET SALAD

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



*Credit: Ben Dearnley*

**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