

Moroccan Vegetable Salad

MAYIM BIALIK WITH DR. JAY GORDON MARCH 2014 MAYIM'S VEGAN TABLE

Yield Serves 4–6

Ingredients

- 1 large cucumber, thinly sliced
- 2 cold, boiled potatoes, sliced
- 1 each red, yellow and green bell peppers, seeded and thinly sliced
- 2/3 cup pitted olives
- Salt (optional)
- 3 garlic cloves, chopped
- 3 scallions, sliced or 1 sweet onion, finely chopped
- 4 tablespoons olive oil
- 1 tablespoon white wine vinegar
- Juice of 1/2 lemon
- 1 tablespoon chopped fresh mint leaves
- 1 tablespoon chopped fresh cilantro leaves

Preparation

1. Arrange the cucumber, potato and pepper slices, and the pitted olives on a serving plate or in a dish.
2. Season with salt, if you like. (Olives tend to be very salty so you may not wish to add any extra salt.)
3. Sprinkle the garlic, onions, olive oil, vinegar, and lemon juice over the salad. Chill for at least 1 hour. Before serving, sprinkle with the chopped mint leaves and cilantro leaves.