

Sweet Pepper and Onion Salad

BY MONA TALBOTT BON APPÉTIT AUGUST 2014

Yield 8 servings

Ingredients

1 1/2 pounds orange/yellow/red peppers, thinly sliced into rings

1 small sweet onion, thinly sliced into rings

2 tablespoons Sherry vinegar or red wine vinegar

Kosher salt, freshly ground pepper

1/4 cup coarsely chopped fresh basil

1/4 cup chopped fresh chives

1/4 cup coarsely chopped fresh flat-leaf parsley

1/4 cup coarsely chopped fresh mint

2 tablespoons olive oil

Preparation

Toss peppers, onion, and vinegar in a large bowl; season with salt and black pepper.

Let sit until bell peppers are slightly softened, 10–20 minutes. Just before serving, toss herbs and oil with bell pepper mixture.