

MEDITERRANEAN AURORA BITES SALAD

1 lb. of Pure Flavor® Aurora Bites

½ cup of black olives

1 tablespoon of extra virgin olive oil

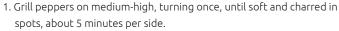
1 tablespoon of balsamic vinegar

2 tablespoons of parsley

2 cloves of garlic, minced

1 tablespoon of green onion, chopped

Salt and Pepper to taste



- 2. When cool enough to handle, peel the skins.
- 3. Discard the skins and slice the peppers into thin strips.
- 4. Place the bell peppers, black olives, parsley, garlic, green onion, olive oil, and vinegar into a salad bowl.
- 5. Add salt and black pepper to taste.
- 6. Mix ingredients well, cover and marinate 2-3 hours. Stir the mixture once or twice.
- 7. Serve at room temperature or chilled.



TOTAL TIME

MARINATE TIME

PREP TIME

COOK TIME

SERVES

COOKING LEVEL