

# Red Pepper-Tomato Salad with Feta and Mint

*Jane Snow*

2 large red bell peppers  
1/2 cup cherry tomatoes (yellow if possible)  
1/4 cup pitted Kalamata olives  
1 small cucumber, peeled and cut into 1/2 inch dice  
1/2 cup crumbled feta cheese  
1/4 cup chopped fresh mint  
1/4 cup chopped fresh basil  
Coarse sea salt, pepper  
1/4 cup bottled or homemade Italian dressing  
1/4 cup plain nonfat yogurt

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**Countryside Farmers' Markets**

## **Makes 4 servings**

Roast peppers over an open flame or directly on an electric stove burner, turning with tongs until lightly charred and blistered all over. Place immediately in a paper bag and close the top. Let stand for 5 minutes. Remove pepper from bag and rub off skin. Cut peppers vertically into 1/2 inch wide strips, discarding seeds and stem. Cut strips in half horizontally. Place in a medium-sized bowl. Slice tomatoes and olives in halves and add to peppers along with cucumber, feta, mint and basil. Season to taste with salt and pepper. Beat dressing & yogurt until smooth. Add just enough to pepper mixture to moisten ingredients. To turn it into an entree, top each portion with a grilled salmon fillet.

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