

Roasted Vegetable and Cucumber Salad



Ingredients:

- 3 bell peppers chopped
- 2 medium tomatoes cut into 4 wedges each
- 1 small red onion chopped
- 1/2 green chilli sliced
- 3 tsp garlic powder
- 1/4 c olive oil
- Salt and black pepper
- 1 tbsp lemon juice
- 1 bunch parsley leaves chopped
- 4 to 5 Kirby cucumbers, deseeded and large chopped
- 2 tsp Aleppo pepper

Method: Heat the oven to 480F. In a large bowl, toss the peppers, tomatoes, onions, chili, four table-spoons of oil and seasoning with salt and pepper. Spread out on a lined baking sheet and roast for 35 minutes, stirring occasionally, or until softened and charred in places. Remove the tray from the oven and allow to cool enough to handle. Toss with the lemon juice, parsley, garlic powder and salt and pepper to taste. In a second bowl, toss the cucumber with the remaining olive oil and season with salt and pepper. To serve, spread the roast pepper mixture over a plate, top the cucumber in the middle and sprinkle with the Aleppo pepper