

Roasted Peppers with Mushrooms and Rocket

Linda McCartney

Serves 4-6

Ingredients

350g small button mushrooms
1 red or yellow pepper skinned
and cut into thick strips
150ml balsamic garlic and
herb dressing
2 large handfuls of rocket
8-12 green olives, pitted

Method

Cut the mushrooms in half, unless they are very small. Mix together with the pepper strips and toss with all but 2tbs of the dressing. Leave to marinate for 20-30 minutes.

Prepare the rocket and toss with the remaining balsamic dressing. Place in the bottom of a salad bowl and arrange the vegetables on top. Garnish with the olives and serve.

Balsamic garlic and herb dressing

Ingredients

3-4 tbs balsamic vinegar
2 cloves of garlic, crushed
Sea salt and black pepper
5 tbs extra virgin olive oil
1 tbs chopped parsley
1 tsp chopped fresh tarragon
or basil

Method

Mix the balsamic vinegar with the garlic and seasoning to taste. Gradually add the olive oil, whisking all the time so that the dressing amalgamates. Wisk in the herbs.

