

Grilled Antipasto Salad

Integrated Marketing Services - Apopka, FL

Servings: 8

Preparation Time: 10 minutes

Grill Time: 10 minutes

1 medium green bell pepper, seeded and quartered
1 medium red bell pepper, seeded and quartered
1 bottle (8 oz) olive oil and vinegar dressing
2 large cloves garlic, sliced
1 container (8 oz) bocconcini (mozzarella balls), drained
20 large pimiento-stuffed green olives, drained
8 slices sourdough or ciabatta bread, lightly toasted

Coat the grill rack with nonstick cooking spray.

Preheat the grill to HIGH (400 to 450 degrees).

Place the bell peppers in a large bowl. Add the dressing, turning to coat. Remove the peppers from the dressing. Reserve the dressing.

Place the peppers on the grill. Grill 5 to 7 minutes per side or until softened and lightly charred (do not overcook). Transfer the peppers to a cutting board. Let cool.

Meanwhile, add the garlic, bocconcini and olives to the reserved dressing. Toss to coat. Set aside.

Cut the peppers into 1-inch pieces. Add to the bowl. Season with salt and pepper to taste. Toss to combine. Cover and refrigerate at least eight hours.

Place the bread slices on a serving dish. Spoon the antipasto onto the bread. Serve.

Per Serving (excluding unknown items): 9 Calories; trace Fat (5.0% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable.