



Roasted Peppers & Spinach Salad With Pesto Vinaigrette

Servings: **0 servings**

Ingredients

- 3 Sweet Bell Peppers
- 1 tbsp Extra Virgin Olive Oil
- 1 tbsp Pesto
- 1 tbsp red wine vinegar
- 1 1/2 tsp Dijon Prepared Mustard
- 1/4 tsp each salt and pepper
- 1 cup Baby Spinach
- 1/2 English cucumber, sliced into half moons (and seeded, if desired)
- 1 large shallot, thinly sliced
- 1/4 cup shaved Asiago cheese

Directions

1. Preheat broiler. Place peppers in metal pan or on foil and roast under the broiler, turning occasionally, until skins are lightly charred. Remove peppers to a bowl and cover with plastic wrap to let steam 10 min. Reserve the liquid that collects in the bowl. Peel and seed peppers and slice into 1-in. (2.5 cm) strips. Set aside.
2. To make dressing, in a small bowl, whisk the olive oil, pesto, vinegar, mustard, salt and pepper with 2 tbsp (30 mL) of the reserved juices from the roasted peppers.
3. Arrange spinach on a platter. Toss the peppers with half the dressing and arrange on the spinach. Add the cucumber and shallot and drizzle with remaining dressing. Garnish with shaved Asiago cheese and serve.

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