



MINI SWEET PEPPER SALAD

Mini Sweet Pepper Salad

This vibrant, refreshing salad combines sweet mini peppers, crisp baby cucumbers, juicy cherry tomatoes, and red onion, all tossed in a zesty lime-mustard vinaigrette with fresh cilantro and a splash of red wine vinegar.

Ingredients

- 1/4 cup **lime juice**
- 1 teaspoon **mustard**
- 2 tablespoons **red wine vinegar**
- **salt and pepper**
- 1/2 cup **olive oil**
- 2 tablespoons **cilantro**
- 2 cups **mini sweet peppers**
- 2 baby **cucumbers**
- 1 cup **cherry tomatoes**
- 1/4 cup **red onion**

Directions

1. In a bowl, combine lime juice, mustard, red wine vinegar, salt, and pepper. Using a fork or whisk, mix thoroughly. Once dissolved, add olive oil little by little, whisking to incorporate fully. Add cilantro and mix thoroughly. Set aside.
2. On a chopping board, cut mini sweet peppers into thin slices. Remove and discard stem and seeds. Trim top and bottom off baby cucumbers and cut into thin slices. Lastly, cut Cherubs® in half. Set aside.
3. In a bowl, combine sliced mini sweet peppers, sliced baby cucumbers, halved cherry tomatoes, thinly sliced red onion, and vinaigrette. Be careful not to overmix. Set aside.
4. Serve on a salad bowl.

