Roasted red pepper salad (isot salatası)

Serves 1

Ingredients

200 g	Red bell pepper 1¾ pc
51.6 g	Lemon juice 1 pc
3 g	Garlic 1 clove
91.3 g	Olive oil ½ glass
3 g	Salt ½ tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Roast the peppers over fire, peel off the skins, slice them thin and place them on a serving plate.
2. In another bowl, combine the lemon juice with the olive oil, pounded garlic and salt.
3. Pour the mixture over the roasted peppers and serve.

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