

# Tricolor Roasted Peppers

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2		red bell pepper
2		yellow bell pepper
2		green bell pepper
2		poblano pepper
1/2	cup	olive oil
1/4	cup	balsamic vinegar
3	tablespoons	fresh basil - chopped
2	tablespoons	fresh lemon juice
2	teaspoons	minced garlic

Roast peppers. Peel, seed and cut into large triangles.

Mix all remaining ingredients in a large bowl. Add peppers and chiles to toss. Season with salt and pepper. Cover and chill at least 3 hours. Bring to room temp and serve.