

PORTUGUESE SALAD

INGREDIENTS:

- 3 medium bell peppers
- 6 ripe plum tomatoes or 3 large ripe tomatoes
- ½ cup extra virgin olive oil, divided
- 2 medium cucumbers, peeled and sliced ½ inch thick
- Kosher salt
- 2/3 cp coarsely chopped fresh cilantro, leaves & stems
- ¼ cup red wine vinegar
- 2 tsp chile-garlic paste

DIRECTIONS:

1. Roast bell peppers and tomatoes: Place peppers directly on burner grates or on a baking sheet under broiler, and roast turning occasionally until skin is blistered and blackened all over. Place in a bowl, cover tightly with plastic wrap, and set aside. Brush the tomatoes on all sides with about 1 tbsp of olive oil. Place them as close to the heat or flame as possible and roast, turning them as the skin blisters all over, about 3 minutes. It's okay if the skin is charred or blackened, but roast them as quickly as possible so the flesh doesn't become overcooked. Set the tomatoes on a pan and let cool.
2. After the bell peppers have cooled, peel off the skins, remove the core and seeds, cut them into pieces that are about 1-inch square (or cut them into triangles). Peel the tomatoes and cut them into about the same size as the peppers.
3. Meanwhile, place cucumbers slices on a rack set over a baking pan or in a colander and sprinkle them lightly with salt on both sides, allow them to stand for 20 minutes to release their juices, then pat dry with a paper towel.
4. Combine roast peppers, tomatoes, and cucumbers in a large salad bowl and sprinkle with the chopped cilantro. Stir in the remaining olive oil, red wine vinegar, and chile paste and toss to combine. Season with salt and pepper.

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