

Roasted Pepper, Olive & Cannellini Bean Salad with Homepride Tomato & Basil Dressing



This is a simple, healthy dish that works right across the menu; as either a starter or a main course and can be served hot or cold. It's suitable for vegetarians and works really well as part of a sharing platter. Homepride Tomato & Basil Sauce is a great choice as it has no artificial ingredients and contains no allergens.

Preparation time: 15 minutes

Cooking time: 15 minutes

Serves: Serves 10

Profitability:

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Ingredients:

1.5kg mixed peppers, chunky diced

7g smoked paprika

2g oregano, dried

40ml olive oil

600g cannellini beans (drained weight)

200g black olives, sliced

200g Homepride Tomato & Basil Sauce

20g sherry vinegar

20g olive oil

10g fresh basil, chopped

Steps:

Preheat oven to 190°C

In a mixing bowl, combine the peppers, olive oil, oregano and smoked paprika and mix well

Place on a non-stick baking tray and roast for 12-15 minutes, until the peppers start to brown at the edges

Place the Homepride Tomato & Basil Sauce in a food processor. Blend with olive oil and sherry vinegar

Cool cooked peppers and combine with the cannellini beans and olives. Drizzle with Homepride dressing, sprinkle with the fresh basil and serve

Serve as a small tapas style offering, with a warm vegetable side dish or combined with mixed leaves and served as a starter. For a main course, simply add mixed salad leaves and chargrilled chicken.