



Artichoke Salad with Lemon Vinaigrette

Recipe By CAROLINE TAYLOR

SERVES: 8

INGREDIENTS:

- 1 lb. long stem marinated artichokes from the Ingles deli (*can substitute with 2 cans of marinated artichokes*)
- 1 small container mixed bell peppers (*pre-chopped*) from the Ingles produce department (*can substitute with ¼ cup each of chopped red, yellow, orange, and green bell peppers*)
- ¼ cup onion, chopped (*optional*)
- 2 fresh lemons
- ¼ cup extra virgin olive oil
- 1 tsp. brown or Dijon mustard
- 1 tbsp. fresh dill (*optional*)
- ½ tsp. salt
- ½ tsp. freshly cracked pepper

DIRECTIONS:

- 1. Zest both lemons and set aside (do not cut before attempting to zest).
- 2. For the dressing, juice both lemons and place in a small bowl. Add mustard, dill, salt, and pepper and whisk together. Slowly stream in the olive oil, whisking constantly until well combined. Add dill and lemon zest to dressing.
- 3. For the vegetables, quarter the artichokes and place in a bowl. Add the chopped peppers and onions.
- 4. Pour dressing on the vegetables and sprinkle the lemon zest. Combine well.

Can be served cold or room temperature.

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