

Recipe

Bread Salad

By

Ananda Lila devi dasi



Ingredients

Bread and Salad:

- 2 large bell peppers
- 1 Tbsp oil
- 1 long eggplant cut into cubes
- 1 large tomato cut into cubes
- 2 C bread cubes
- 3 Tbsp grated cheese

Dressing:

- ½ C olive oil
- ¼ C lemon juice
- ¼ Tsp yellow asafetida powder
- ½ Tsp ground pepper
- ½ Tsp salt
- ½ Tsp dries basil
- 2 Tbsp chopped fresh coriander leaves
- 1 Tbsp chopped fresh mint leaves

Preparation

1. Grill the peppers under a griller or directly over the stove-top until the skin is blistered and blackened. Place immediately in a plastic bag to steam for 15 minutes. Remove the bell pepper and peel off the blackened skin. Chop the bell peppers roughly and keep aside.
2. Heat oil in a pan over moderate heat. Add the eggplants; saute them until browned and fully cooked.
3. In a large mixing bowl combine the peppers, eggplants, tomatoes and the bread cubes.
4. In a small mixing bowl, combine the dressing ingredients and whisk until well combined. Add to the bread and salad. Serve with the grated cheese.

Serves

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For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

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Hare Rama Hare Rama Rama Rama Hare Hare**