

# Salad with Marinated Peppers, Garbanzos, and Olives

From – *Kalynskitchen.com*

3 cups diced peppers  
1/2 cup balsamic vinegar  
2 Tbsp olive oil  
3 large cloves garlic-sliced  
1/2 tsp  
1/2 tsp coarse ground black pepper

1 can garbanzo beans-rinsed and drained well  
1 can black olives-drained well and cut in half lengthwise  
1 Tbsp olive oil  
1-2 Tbsp marinade from peppers (to taste)  
1/4 cup feta cheese

- Put peppers into Ziploc bag.
- Combine vinegar, olive oil, garlic, salt, and pepper and pour over peppers.
- Allow to marinate in refrigerator 24 hours, turning occasionally.
- Combine garbanzos and olives. Add the marinated peppers and desired amount of dressing. (Some marinade will stick to the peppers, so you may not need all the dressing.)
- Gently stir in Feta and serve.



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