

Olive & Roasted Pepper Salad with Fontina Cheese

Ingredients:

6 roasted Yellow or Red Bell Peppers, cut in ½ inch strips
½ lb. Fontina Cheese, cut in ¼ inch matchsticks
1 cup pitted large Green Olives, cut into ¼ inch slivers
¼ cup Whipping Cream, 1 tbsp. + 1 ½ tsp. Dijon Mustard
1 ½ tsp. Cider Vinegar, ¼ tsp. Kosher Salt
1 tbsp. Extra Virgin Olive Oil
2 tbsp. fresh Italian Parsley, chopped

Directions:

Toss peppers, cheese and olives in a bowl. Whisk together the cream, mustard, vinegar and salt in a small bowl. Whisk in the oil gradually until dressing is emulsified. Pour over salad and toss to coat. Let sit at room temperature for 15 minutes, allowing the flavors to blend. Sprinkle with parsley and toss.

That's It! Serves 6