



## Red Pepper Salad

Serves 8

### Ingredients:

¼ cup olive oil  
2 cups chopped onions  
1 tablespoon sweet paprika  
1 tablespoon red wine vinegar  
5 cups roughly chopped red bell peppers (about 4 large)  
1 cup peeled, grated carrots (about 2 carrots)  
½ bunch cilantro (½ cup chopped)  
1 tablespoon sugar  
¼ teaspoon kosher salt  
2 tablespoons chopped fresh chives or garlic scapes

### Instructions:

- Warm the oil in a large skillet over medium heat. Add the onions and cook, stirring occasionally, until softened but not browned, about 10 minutes. Add the paprika and stir, cooking for another minute. Add the vinegar and red peppers and continue cooking until the peppers are very tender, about 10 minutes. Add the carrots, chopped cilantro, sugar, and salt and stir to combine.
- Transfer the mixture to a food processor and pulse until coarse. Serve hot or chilled. Before serving, top with chives or scapes and the remaining cilantro.

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