

Marinated Mushroom & Roasted Peppers – Vicki

Balsamic Vinaigrette

- 2 TBSP balsamic vinegar
- 1 TBSP champagne or white wine vinegar
- 4 TBSP olive oil
- 2 garlic cloves, finely chopped
- ½ tsp salt
- Pinch of pepper

1 red bell pepper, roasted and peeled and cut into strips

½ pound white or brown mushrooms, thickly sliced

1 tsp drained capers

For sandwich:

Baguette

¼ pound smoked mozzarella cheese, thinly sliced

1 cup arugula

Instructions

1. Whisk the Balsamic Vinaigrette ingredients together in a small bowl.
2. Put the bell pepper, mushrooms, and capers in a large tupperware and toss with all of the Balsamic Vinaigrette. Add salt and pepper to taste.
3. Marinate for 30 minutes or more. (We even let the leftovers stay in the refrigerator for a few days and they were still delicious!)
4. Serve as a sandwich on a slightly toasted baguette with smoked mozzarella and arugula. Or make bruschetta toasts and serve mushroom mixture on top. Or make a salad with spinach or arugula for a salad.