

Bell Pepper, Tomato, Tuna & Egg Salad

- 1 Green Bell Pepper
- 1 Red Bell Pepper
- 2 Medium tomatoes
- 3 Hard cooked eggs
- 1 (6oz.) can water-packed tuna
- 2 Tablespoons drained capers
- 3 Tablespoons olive oil
- 3 Tablespoons fresh lemon juice

Peel and quarter hard cooked eggs. Drain tuna and crumble or flake. Char peppers over gas flame until blackened on all sides. Wrap in paper bag and let stand for 10 minutes. Peel and seed peppers. Cut into strips. Preheat broiler. Place tomatoes on baking sheet. Broil tomatoes until skins begin to split and blacken in spots, turning occasionally, about 4 minutes. Cool. Peel tomatoes and cut into wedges. Arrange peppers, tomatoes and eggs on platter. Sprinkle with tuna and capers. Mix oil and lemon juice in a small bowl. Season to taste with salt and pepper. Drizzle dressing over salad.

Serves 4