**Mini Bell Pepper Salad**

1 lb. sweet multi-colored mini bell pepper

1/2 of a medium sweet onion or purple onion, thinly sliced

2 Tbsp. Fresh dill, chopped

2 1/2 Tbsp. white vinegar or Fresh lemon juice (I preferred the vinegar)

3 Tbsp. extra virgin olive oil

1/2 tsp. garlic salt, or to taste

Pinch of black pepper

1. Remove the tops and seeds from bell peppers, then cut them in half lengthwise and cut into  thin strips. It was quicker to stack two bell peppers and cut two halves at a time. Transfer sliced bell peppers to a large mixing bowl.

2. Thinly slice onion and add it to the bowl along with chopped fresh dill.

3. Combine 2 1/2 Tbsp vinegar with 3 Tbsp extra virgin olive oil, 1/2 tsp garlic salt and a pinch of pepper. Whisk the dressing together with a fork. Pour dressing over salad ingredients and stir well to combine. Add more garlic salt to taste if desired.

You can serve the salad right away or refrigerate until ready to serve. It even tastes great after being refrigerated overnight!