Roasted Red And Yellow Peppers Salad

Ingredients:

Red, yellow and green bell peppers

Olive oil

Salt and pepper to taste

1. Preheat airfryer's broiler function.
2. Cut bell peppers into halves or quarters removing seeds and membranes.
3. Place the peppers on a baking sheet, skin side up. Drizzle with oil and season with salt and black pepper.
4. Broil the peppers until skin is charred and blistered about 10-15 minutes. Keep a close eye to prevent burning. Remove from the heat and let them cool slightly.
5. Once cooled peel off the charred skin and cut into large pieces.
6. Serve with crispy garlic parmesan wings. Mix with dressing and cherry tomatoes.