

## CELERY, GREEN BELL PEPPER + GREEN OLIVE RELISH

Phoebe Cole-Smith

serves 4-6

you can prep and combine all of the veg and other ingredients ahead of time, but wait to dress until right before serving so the relish doesn't lose it's crunch. if there's any left over, however, you won't mind it wilted a bit, it's delicious no matter what!

### ingredients:

- 1 bunch celery with leaves, tough outer stalks removed and reserved for another use, sliced thin on the angle, light green leaves from inner stalk reserved
- 4-5 firm green or purple (not sweet red, yellow or orange ones) medium bell peppers, halved, seeded and thinly-sliced cross-wise
- 1-2 cloves fresh garlic, finely minced
- 1 jalapeno pepper, finely minced
- 2 tablespoons capers, rinsed in cool water and drained
- 1/2 cup green olives\*, sliced  
(i love *castelveltrano*, but they are sweeter and milder than this recipe calls for – look for something brinier and more tangy if possible)
- 1 small handful of basil leaves, *chiffonade*
- 1 small handful of italian parsley leaves, coarsely chopped
- a couple pinches dried red chile flakes (optional)
- juice of half a lemon
- red wine vinaigrette (to taste) made with good olive oil
- flaky sea salt
- fresh ground pepper

**procedure:**

- mix all ingredients together except for the lemon juice, red wine vinaigrette, and the salt and pepper
- dress very lightly with the lemon juice and vinaigrette, waiting to see if you want to add more until everything has been thoroughly tossed together
- add salt + pepper to taste, adjust seasoning if necessary, and add a few more drops of olive oil if you think it needs it
- serve immediately, garnished with the reserved celery leaves