Tangy Spring Salad

1 little gem lettuce – shredded
a handful of rocket leaves
3 tomatoes – seeded and chopped.
4 tbs chopped lovage leaves
1 small red onion
8 'ready to eat' dried apricots - halved
1 red pepper - seeded and cut into 2 cm dice
olive oil

Toss the pepper in a little olive oil and roast in the oven at Gas Mark 6, 200C, 400F until starting to brown, about 7 – 10 minutes.

Add the pepper pieces to the other salad ingredients in a serving bowl and mix well.

Serve with a dressing made from 4 tbs olive oil, 2 tbs orange juice, 1 clove of finely chopped garlic and freshly ground black pepper.