

Summer Stuffed Peppers

The mint in these stuffed peppers adds such a fresh taste. You could roast these in foil on a BBQ rather than in the oven too. I hope you enjoy them 😊



This recipe fills 3 peppers.

- 3 peppers
- 1 cup cooked quinoa
- ¼ sundried tomatoes, diced
- ½ cup haloumi diced
- 6 fresh mint leaves, chopped
- 4 basil leaves, chopped
- 1 tin chickpeas, drained and rinsed
- Drizzle of chilli oil - optional

Preheat the oven to 180°C

Chop the tops of the peppers and take out the seeds. Place the peppers onto a tray.

In a bowl mix together all of the other ingredients except for the oil. You won't need to season this as the sundried tomatoes and haloumi will have more than enough salt in them. Then fill the peppers to the top with this mixture. Drizzle over a little of the chill oil, place the tops back onto the peppers and cover with foil.

Bake for 30 mins and serve with salad.