

Inspired Hillier Recipes

Vegetable Feast

BAKED STUFFED PEPPERS

Method:

Set the oven to 180c/160fan.

Remove the top 3rd of each pepper, leaving the stalks attached.

Remove the seeds, brush the peppers all over with olive oil, place on a baking sheet and roast for 15 minutes. The peppers should be soft and slightly charred. Remove from the oven and allow to cool.

Make the sauce - heat the oil in a pan, add the green peppers, onion and garlic and cook over a gentle heat until soft.

Add the chopped tomatoes, tomato puree and sugar. Season, bring to a simmer and cook for 5 minutes. Blend with stick blender to make a sauce.

Meanwhile, make the filling by mixing all the filling ingredients together, along with 2 tablespoons of the sauce.

Divide the filling between the peppers and replace the tops of the peppers.

Pour the sauce into an oven proof serving dish and place the peppers, upright, on top of the sauce.

Cover with foil and bake for around 50 minutes. Remove the foil and cook for a further 10 minutes.

Ingredients - Serves 6:

- 6 red peppers
- Olive oil - to coat
- Sauce
 - 1 tablespoon of olive oil
 - 1 green pepper - roughly chopped
 - 1 small onion - finely chopped
 - 1 garlic clove - chopped
 - 400g chopped tomatoes
 - 1 dessertspoon of tomato puree
 - ½ teaspoon sugar
- Filling
 - 100g fresh breadcrumbs
 - 1 egg - beaten
 - 400g ricotta cheese
 - 100g grated Italian-style hard cheese (look for versions that clearly have a vegetarian label)
 - 50g pine nuts - lightly toasted
 - 50g raisins
 - Salt & freshly ground black pepper

Chris's Top Tip

Use hollowed out beef tomatoes in place of the peppers, use raw, do not roast beforehand.

