

Roasted baby peppers stuffed with feta

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Ingredients

- 16-20 baby bell peppers
- 3 tablespoons olive oil
- 300g/10½oz feta, rinsed and drained
- 2 teaspoons dried oregano
- 2 teaspoons dried chilli, or 1 fresh red chilli, finely chopped
- a handful of fresh basil leaves
- 1 lemon, cut into wedges



Prep Time: 10 mins
Cooking Time: 45 mins
Serves: 4-6

Method

1. Preheat the oven to 400F/200C/mark 6.
2. Cut off the stalk ends of the peppers and remove the seeds. Rinse the peppers, drain well, and place them in an oven dish. Drizzle 2 tablespoons of the olive oil over them and place in the oven for about 40 minutes, turning from time to time, until the peppers have softened and the skins are browned in parts.
3. Meanwhile, chop the feta finely or crumble it with your fingers and pop it in a bowl. Add the oregano and chilli, toss in the remaining tablespoon of olive oil, and leave to marinate while the peppers are roasting.
4. When the peppers are cooked allow them to cool enough to handle. Using your fingers stuff each pepper with the feta mixture until it is all used up.
5. Tuck the basil leaves under and around the peppers and pop them back in the oven for about 15 minutes. Serve hot with lemon wedges to squeeze over them.