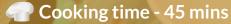
Stuffed Peppers

Roasted whole peppers stuffed with a mixed vegetable rice, guacamole and melted mozzarella.











Ingredients

- 3 mixed coloured peppers
- 1 packet mushrooms finely chopped
- 2 white onions finely chopped
- Mixed chillies
- ½ lime juiced

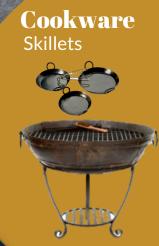
- Sprinkle fresh coriander
- Handful pine nuts
- 75g rice
- 1 packet mozzarella or vegan cheese (optional)
- Guacamole

Method

- Pre cook the rice.
- In a Skillet add some oil and onions and cook for 4 mins.
- Add the mushrooms and chillies and cook for a further 6 mins.
- Then add the fresh coriander, lime juice and pine nuts and cook for a further 5 mins.
- Mix together the cooked veg and rice.
- Carefully cut and hollow out the peppers keeping the top piece and add the rice mix to the centre.
- On top of the rice add a thin piece of mozzarella and guacamole.
- Put the top of the peppers back on.
- Wrap the peppers in foil and cook on the Swing Grill.
- Cook for 25- 30 mins.
- Take the peppers off the heat, unwrap and serve. Then enjoy!







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Veggie

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