



Delicious Quick Stuffed Bullhorn Peppers

PREP TIME: 10 MIN COOKING TIME: 15 MIN SERVES: 6 AS A SIDE

Elevate your lunch or dinner with these delectable stuffed peppers, grilled to charred perfection and filled with a flavourful mix of rice, olives, zesty citrus, and creamy mascarpone.

Ingredients

- 6 bullhorn peppers or red capsicums, stems intact
- 2 tbs olive oil
- 1 tbs balsamic vinegar
- 1 bunch oregano, leaves picked, stems reserved, plus extra leaves to serve
- 500g cooked brown rice (we used 90-second microwave rice)
- 1/2 cup (75g) pitted kalamata olives, roughly chopped, plus extra to serve
- Finely grated zest of 1 lemon
- 2 spring onions, thinly sliced
- 1 tsp dried chilli flakes, plus extra to serve
- 1/2 cup (125g) mascarpone

Directions

1. Preheat the oven grill to high.
2. Place the peppers on a baking tray. Season and drizzle with oil and vinegar. Scatter oregano stems over tray and grill, turning halfway, for 10 minutes or until peppers are charred.
3. Combine oregano leaves, rice, olives, zest, onion, chilli and mascarpone in a large bowl. Make an incision along length of peppers and remove seeds and membranes. Fill with rice mixture.
4. Return to grill for a further 5 minutes or until rice mixture is warmed through.
5. Sprinkle with extra oregano, olives and chilli, and serve with golden peppers.