

Quinoa and halloumi stuffed ramiro peppers with salsa verde

Serves 4



Ingredients	For the salsa verde
<ul style="list-style-type: none">• 4 sweet pointed ramiro peppers, cut in half lengthways and de-seeded• 1 tbsp olive oil, plus 1 tsp for the tomatoes and extra for greasing• 400g tin kidney beans, drained and rinsed• 250g pack ready-to-eat red and white quinoa• 125g halloumi, grated• 2 spring onions, finely sliced• 250g cherry tomatoes, halved	<ul style="list-style-type: none">• 100g pack flat-leaf parsley• 3 spring onions, roughly chopped• 1 garlic clove, roughly chopped• 1½ tsp caster sugar• 1 lemon, juiced

Method

- Preheat the oven to gas 7, 220°C, fan 200°C, and grease a baking dish with oil. Arrange the halved peppers in the dish; set aside. Mix the kidney beans, quinoa, halloumi and spring onions in a bowl and season. Stuff each halved pepper with this mixture.
- Toss the tomatoes in 1 tsp oil. Top each stuffed pepper half with a few tomatoes, gently pressing them into the quinoa mixture to secure. Put the dish into the hot oven and roast for 40-45 mins, or until the peppers are cooked through.
- While the peppers are roasting, make the salsa verde. Put the ingredients into the small bowl of a food processor with 50ml water and a little seasoning, then pulse until smooth. To serve, drizzle over the peppers and put the remainder in a bowl alongside. Serve with a green salad, if you like.

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