



WINE AND OLIVE ESTATE

Delicious grilled, stuffed sweet peppers

RECIPE 83/98

What you will need:

4 large red sweet peppers, halved and seeded
Bocconcini (baby mozzarella cheese balls; you can also use larger mozzarella cheese balls, quartered)
Sweet basil pesto
1/2 packet roasted pine nuts
1 packet rocket leaves
Morgenster Kalamata olives, halved and pitted
Morgenster Extra Virgin Olive Oil and Morgenster Balsamic Vinegar

How to prepare:

Grill the sweet peppers on a baking tray until the edges start to blacken, then set aside to cool.

Place the mozzarella balls in a bowl and stir in the pesto.

Then add the pine nuts, rocket leaves and olives and stir through.

Spoon the mixture into the sweet peppers and drizzle with extra olive oil and balsamic vinegar.

