



PEPERONI RIPIENI - STUFFED PEPPERS

INGREDIENTS

- 4 Peppers
- 50 gr. anchovy paste
- 100 gr. pitted black olives
- 150 gr. stale bread cut into cubes
- 100 gr. mozzarella cut into cubes
- 2 cloves of garlic
- 50 Gr. capers
- 3 very ripe tomatoes
- 50 gr. parsley
- Salt and pepper
- Extra Virgin Olive Oil

DIRECTIONS

Remove the top of the peppers, being careful not to break them.

In a fry pan, heat some extra virgin olive oil in a pan with garlic. When golden, add the bread, salt and pepper and stir. Add the capers, black olives (cut in half), the anchovy paste, chopped parsley and tomatoes (diced).

Cook for at least 10 minutes, stirring constantly. Allow to cool. Then add the mozzarella and mix well and stuff the peppers. Replace the tops. Bake at 355 degrees fahrenheit for fifty to sixty minutes.

Serve lukewarm.