

QUINOA AND CHORIZO STUFFED PEPPERS

INGREDIENTS:

40 small peppers
120g Chorizo
1 clove/s garlic, roughly chopped
1 tsp oregano leaves, roughly chopped
½ lemon, zest and juice
2 tbsp fresh white breadcrumb
3 tbsp quinoa
1 eggs
2 tbsp olive oil, plus extra to serve
1 basil leaves, to serve

DIRECTIONS

Preheat the oven to 180°C, gas mark 4. Trim the top-ends of the peppers to make them all the same size (about 3-4cm); reserve the trimmings but discard the membranes and seeds. Put the trimmings in a small food processor with the chorizo, garlic, oregano, lemon zest, breadcrumbs, quinoa and egg; season. Pulse to make a fine stuffing, then transfer to a piping bag and pipe inside the peppers (or spoon in).

Grease a baking tray with 1 tbsp olive oil and place the peppers on the tray, cut-side down, so they stand up. Brush the outsides with the remaining oil and roast for 20 minutes, until softened and the filling is piping hot. Set aside to cool on the tray.

Place the peppers on a serving dish and drizzle over some more olive oil and the lemon juice. Scatter over the basil and serve with a simple salad.