



Ingredients

Serves 3-4

Preheat the oven to 200°C/Gas 6.

- 200g sweet baby peppers
- 1 tbsp olive oil
- 150g soft goats' cheese
- 1 pinch finely chopped fresh rosemary
- ½ tsp finely chopped fresh flatleaf parsley
- ½ tsp finely chopped fresh basil
- salt and freshly ground pepper

The Ultimate Festive Feast: With recipes from your favourite chefs

Baby peppers stuffed with goats' cheese

This is actually a Spanish tapas dish, which is usually served as a snack with drinks. The peppers make great party nibbles for vegetarians.

Cut the peppers in half with a sharp knife, keeping the green stem attached. Remove the seeds and white core. Place the peppers on a baking sheet and drizzle with the olive oil. Season and bake in the oven for about 5 minutes, or until soft. Remove from the oven and allow to cool.

Combine the goats' cheese and herbs in a bowl and check the seasoning. Spoon the filling into the pepper halves. (They can be prepared up to this stage in advance and set aside until needed.)

Return the peppers to the oven for 2–3 minutes to warm through the filling, then serve straight away.



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