

# ROASTED PEPPERS WITH FETA CHEESE



These healthy treats are simple and delicious.

- Serves 2
- Prep 15 minutes
- Cook 30 minutes



## Each 255g serving contains (excludes serving suggestion)

KCal	Carbs	Fibre	Protein	Fat	Saturates	Sugars	Salt	Fruit/Veg Portion
53	9.3g	42.0g	5.9g	9.3g	4.1g	8.6g	0.91g	2

## Ingredients

2 peppers, halved and deseeded (1 red and 1 yellow or orange)

12 cherry tomatoes

8 pitted black olives

50g feta cheese, crumbled

1 tsp olive oil

1 tsp fresh oregano

## Method

### Step 1

Preheat the oven to 200°C/gas 6. Place the peppers on a baking tray, cut side up.

### Step 2

Toss together the remaining ingredients and use to fill the peppers.

### Step 3

Cook for 30 minutes until the peppers are tender.

## Recipe tips

- ✓ You could use other cheeses such as goat's cheese, mature cheddar or mozzarella.
- ✓ Try using baby peppers to create mini versions of this dish (cooking time will reduce to 20 minutes).