

Halloumi Stuffed Peppers

Serves 4 or 8

4 large red peppers

16 basil leaves

Handful of pinenuts

1 pack halloumi

Olive oil to drizzle

Salt & pepper to taste (go easy on the salt as halloumi is usually pretty salty)

- 1 Cut the peppers in half vertically and remove seeds and pith but try to leave the stalk intact. Place them on a baking stone cut side up to make little boats.
- 2 Slice halloumi into 8 even slices. Fill each pepper half with 2 basil leaves, a few pinenuts and put the halloumi on top to make a lid.
- 3 Drizzle with a little olive oil and add pepper to taste (& salt if you wish)
- 4 Bake in a hot oven (200 degrees) until the halloumi is starting to golden on top, usually 20-25 mins.
- 5 When you take them out then be careful not to spill all the juices from the pepper. Serve with a green/rocket salad and crusty bread.