

Bramley Apple and Feta Baked Peppers

Serves 4

Preparation time: 10 minutes

Cooking time: 25-30 minutes

4 red peppers, halved and deseeded

4tbsp sundried tomato pesto

1 small Bramley apple, around 175g, peeled, cored and chopped

175g cherry tomatoes

25g pitted black olives, sliced

A few basil leaves

100g feta cheese, crumbled

2tbsp grated Parmesan cheese



1. Preheat the oven to 220°C (200°C fan oven) gas mark 7. Put the peppers in a roasting tin in a single layer. Spoon 1/2tbsp pesto into each pepper half, then divide the apple slices, tomatoes, olives, basil and feta between them.

2. Season well with salt and freshly ground black pepper. Sprinkle with Parmesan and roast for 20-25mins or until the peppers are tender.

To serve...

Put two peppers on each plate, garnish with some rocket or extra basil leaves and serve with crusty bread to mop up any juices.