

VEGETARIAN STUFFED PEPPERS

INGREDIENTS

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| 4 | red or green bell peppers |
| 2 C | cherry tomatoes |
| 1 C | fresh basil leaves |
| 3 | garlic cloves |
| 2 t | olive oil |
| ¼ t | pepper |

Yield: 8 servings

DIRECTIONS

Preheat oven to 425°F. Lightly oil a large, shallow baking pan.

1. Cut peppers in half lengthwise and remove seeds. Cut cherry tomatoes in half.
2. Arrange peppers cut sides up in baking pan and lightly oil cut edges of stems.
3. Chop onion and basil. Finely chop garlic.
4. In a bowl, toss tomatoes, onion, basil, garlic, 2 tbsp. oil, and pepper to taste. Divide mixture among peppers.
5. Roast stuffed peppers in upper third of oven until peppers are tender, about 20 minutes.

