



Stuffed fried mince pepper rings

Ingredients:

2 medium onions
 2 garlic cloves
 6 bell peppers, various colours
 500 g minced beef
 100 g Parmesan
 Salt and pepper
 2 tsp paprika
 2 tbsp oil
 200 g tomato passata
 2 tsp oregano
 100 g mozzarella, grated

Accessories:

Multi-element
 Ceran hob
 Griddle

Preparation:

Dice the onions and finely chop the garlic. Wash the peppers and cut into thick rings.
 Mix together the mince, diced onion, garlic, Parmesan, salt, pepper and paprika.
 Fill the pepper rings with the mince mixture.
 Heat the oil and fry the rings on both sides for approx. 3 mins.

Season the tomato passata with oregano, salt and pepper.
 Pour over the pepper rings and sprinkle with the grated mozzarella.

Cover the griddle with a GN tray and cook the pepper rings.
 Serve with rice or toasted bread.

Notes:

Preparation time: approx. 30 mins / difficulty level: easy /
 calories p.p.: approx. 560

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