



Haloumi Stuffed Little Peppers

<https://www.mainland.co.nz/recipe/haloumi-stuffed-little-peppers.html>



Prep Time
15 mins

COOKING Time
10 mins

SERVES
15

Mini capsicums or peppers make great vessels for holding fillings to grill on the barbecue, and haloumi is a firm favourite. You can just use haloumi plain with some of your favourite herbs or try additions like capers or olive pieces for more of a Mediterranean flavour.

Ingredients

- 15 mini capsicums/peppers
- 200g Mainland Haloumi
- 15 basil leaves
- 2 Tbsp capers
- 1 Tbsp olive oil

Method

1. Heat the barbecue to hot.
2. Cut the tops off the mini peppers and discard.
3. Cut/scoop out the seeds and discard.
4. Bring a saucepan of water to the boil and cook for three minutes with the lid on.
5. Drain and leave to cool.
6. Cut the haloumi into pieces to fit inside the peppers.
7. Fill each pepper with cheese, a basil leaf and a few capers if using.
8. Brush with oil and cook for about three minutes each side.