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Beetlegeuse Peppers



Ingredients

12oz. Brown rice, cooked
1 tin red kidney beans
2oz. Black olives, chopped
1 vegetable stock cube
4oz. Cheddar cheese, grated
4 green bell peppers, cored
For the decoration: 8 water chestnuts
8 black olives, whole
4 black olives, halved
4 thin slices red bell pepper
16 toothpicks

Preparation

- 1 Preheat the oven to 200°C
- 2 Combine the rice, beans, olives
- 3 Crushed stock cube and cheese
- 4 Fill the peppers with the rice mixture bake for 25 minutes
- 5 Once cooked remove the peppers and skewer one water chestnut and half an olive with a toothpick to the olive, to make each eye
- 6 Press two whole olives onto the sides of the face as bolts, use toothpicks
- 7 make a smily slit in the pepper for the mouth and press the thin piece of red pepper into the slit.

Cooks Note