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by ewfood

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