

Peperoni Ripieni di Pasta- Sweet Peppers with Pasta Stuffing

This novel way of stuffing peppers comes from Diane Seed's classic cookbook, *The Top One Hundred Pasta Sauces*.

- 250 gr/8 oz small pasta
- 6 large equal sized peppers
- salt and black pepper
- 15 ml/1 tablespoon olive oil
- 200 gr/7 oz black olives
- chopped parsley
- 1 clove garlic
- 4 anchovy fillets
- 1 teaspoon capers
- 200 gr/7 oz mozzarella cheese

Cut the tops off the peppers and remove the seeds, always being careful not to pierce the peppers. Sprinkle the inside with salt, pepper and a little oil. Pit the olives and chop them together with the parsley, garlic, anchovies and capers. Cut the mozzarella into small cubes.

Cook the pasta for half the time in the directions on the packet. Drain and stir in the chopped ingredients and cheese. Fill the peppers with this mixture. Place them on a greased baking tray and cook in a moderately hot oven, 200 degrees C, 400 F. Mark 6 for 35 minutes. If during the cooking period, the peppers appear to be browning too quickly, cover them with a sheet of foil. (Mama Margaret & Friends 24/01/2013)

Buone appetito!