



Cheese N' Pepper Pots

NIBBLEDISH CONTRIBUTOR

Ingredients

- Peppers
 - Red onion
 - Celery
 - Pine nuts
 - Mushrooms
 - Mozzarella
 - Sweet, sun dried tomatoes
 - Sage & onion stuffing
 - S&P
 - Garlic clove (1)
-
- (Suggested accompaniment: herbed chicken)

Instructions

1. Dice the onion, celery and mince the garlic. Halve the peppers. Slice the mushrooms. Rip up the mozzarella into inch size pieces. Prepare the stuffing as instructed on pack.
2. Toast the pine nuts in the pan, oven, however you like.
3. Throw in minced garlic, onions, S&P into pan. When semi-browned, throw the mushrooms in after them. Add the celery, sun dried tomatoes and roasted pine nuts near the end.
4. Lastly but not least add that lovely mozzarella to merge it all together.
5. When your sage/onion stuffing is ready, re-heat your mozzarella mixture. Begin the layering by lining the sage & onion stuffing into the pepper. Add the mozzarella mixture on top and it's ready to serve with a nicely roasted herbed

chicken.