

Sardine Stuffed Pepper

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 peppers, cut in halfway lengthways and deseeded tin of sardines, drained handful of spinach, ripped bit of red onion, chopped slice of granary bread, broken into crumbs 4 cherry toms, diced

Instructions

- 1. Preheat oven to 190 degrees C
- 2. Mush the sardines with the breadcrumbs.
- 3. Carefully mix in the rest of the veg.
- 4. Stuff yer peppers and stick in the oven for about half an hour until hot.