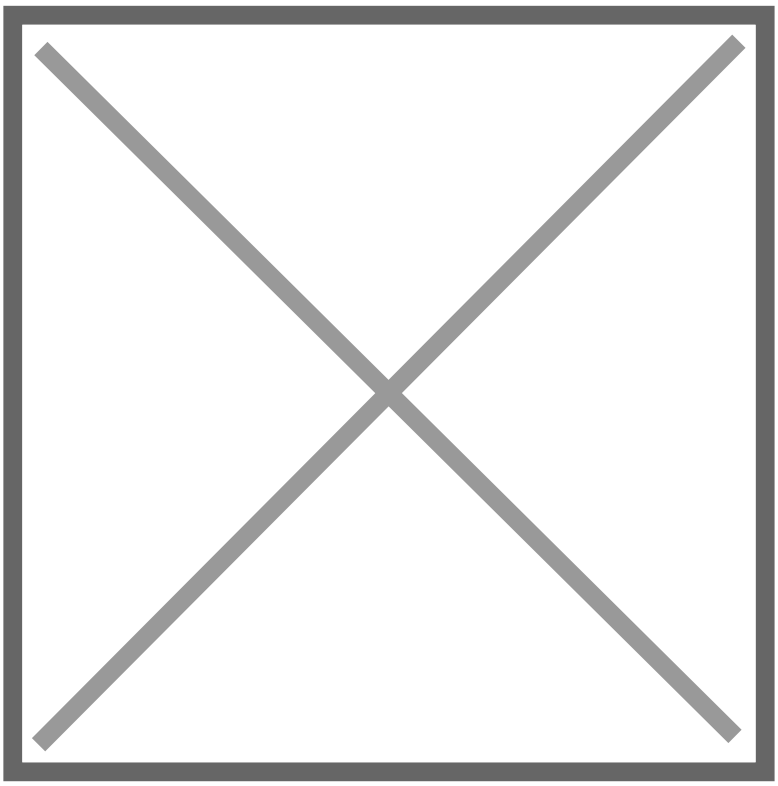
Gefüllte Peperoni

From: bettybossi.ch



Tasty long papers filled with ground beef.

Prep	0:15
Cook	0:15
Yields	4 servings

Ingredients

Peperoni:

- 8 spitz-peperoni, long capsicums
- 1 tsp salt
- 3 tbsp oil

For the filling:

- 2 onions
- 2 tomatoes

- 125 g olives
- 100 g mozzarella
- 1 tbsp oil
- 400 g ground beef

For the garnish:

- 4 branches of fresh oregano

Instructions

1. Heat the oven to 220.
2. Halve the capsicums, remove the seeds, and place on the baking paper.
3. Add oil on top of the capsicums and bake for 10 minutes.
4. Cut the onions finely.
5. Cut the tomatoes in cubes.
6. Cut olives in rings.
7. Add oil to the pan.
8. Fry olives, onion, and meat for 2 minutes.
9. Add tomatoes and salt to the pan then mix well.
10. Take out the capsicums from the oven and put the filling into the capsicums.
11. Top the capsicums with mozzarella.
12. Put the capsicums back to the oven for 10 more minutes.
13. Finally, top cooked capsicums with the fresh oregano.

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