Peperoni Involtini

Sweet Peppers Stuffed with Cheese and Capers

- 2 red bell peppers
- 2 yellow bell peppers
- 2 tablespoons capers
- 1/2 cup fresh basil leaves
- 3 tomatoes, diced
- 1/4 pound Pecorino cheese, sliced
- 1/2 cup bread crumbs
- 1/2 cup grated Parmigiano

Prep oven per *Mugnaini Bake Oven Protocol*.

Char peppers in wood-fired oven (during oven startup time). When blackened, remove from oven, set in a bowl, and cover with plastic wrap. When cooled, peel skins from peppers and remove seeds. Cut peppers into strips about 3 inches wide. Arrange a few capers, a few basil leaves, 1 tablespoon diced tomato, and a slice of Pecorino onto each pepper strip. Roll peppers tightly to hold stuffing and set them, seam side down, onto a sheet pan. Sprinkle with bread crumbs and Parmigiano. Bake in wood-fired oven for 5 minutes. Serve warm or at room temperature.

Notes:

MUGNAINI®

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