

CASSEROLES

FILLED RED PEPPERS†

(GEFÜLLTE ROTE PAPRIKA)

- 6 medium size red peppers
- 1 can black olives (6 oz.)
- 8 oz. feta cheese
- 3 tablespoons almonds (finely grated)
- 3 tablespoons parmesan (grated)
- 6 tablespoons parsley (chopped)
- 8 tablespoons olive oil
- 3 bay leaves
- black pepper

Place 4 tablespoons olive oil in a casserole pan. Add bay leaves and black pepper and set aside. Wash the red peppers, cut off the top, scoop out the insides and set aside. Drain the olives, cut them in half and set aside. Cut the feta cheese in small cubes, add the olives and stir until mixed. Divide the cheese mixture evenly while filling it into the red peppers. Place 4 tablespoons olive oil in a bowl, add the almonds, parmesan, parsley and stir until well mixed. Place the mixture evenly on top of the cheese and olives inside the red peppers. Place the tops on the red peppers and stand them in the prepared casserole pan. Bake at 390° for 25-30 minutes. Serve with bread and salad.

Serves 6

