



Roasted Peppers Stuffed With Goat Cheese



Peppers:

- 1 Lb Sweet multicolored peppers
- 1 Tbsp Olive oil
- To taste Salt (kosher or sea salt) and fresh ground pepper

Stuffing:

- 1 Pkg Goat cheese
- 1 Head Garlic(roasted)
- ¼ C Chopped sun dried tomatoes
- 1 Tbsp Dried Basil
- 1 Tbsp Dried oregano
- To taste Salt (kosher or sea salt) and fresh ground pepper

Roasted Garlic- Slice the top off of a whole head of garlic, coat with olive oil, wrap in foil and place in your wood fired oven, close to the mouth opening (away from the fire) for 45min- 1 hour, or until the garlic is soft and light brown in color.

Peppers- Heat a sauté pan in the oven. Toss peppers in olive oil and season. Put the peppers in the pan and place in the oven. Cook peppers until slightly charred, remove from oven and allow to cool. Remove the seeds and tops of the peppers.

Stuffing- Place all ingredients, including roasted garlic, in a mixing bowl and blend until smooth. Place mixture in refrigerator or freezer (should be cold enough to form a ball in your hand).

Peppers pt.2- Roll the cheese stuffing into a small log and fill the roasted peppers (this is easier if the cheese mixture is well chilled) and place in the oven for 2-3 minutes.

www.wildwoodovens.com Ph:323.255.6578 F:323.306.5689

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