



Roasted red peppers

Serves 4

3-4 red peppers, seeded and cut into quarters

olive oil, to drizzle

salt and pepper

150g goat's cheese, crumbled

10 mint leaves, roughly chopped

2tbsp extra virgin olive oil

To serve

Crusty bread

1 Preheat the oven to 200°C/gas mark 6. Put the peppers into a small roasting dish, drizzle over some olive oil and season to taste. Make sure the peppers are evenly coated.

2 Roast for 20 to 25 minutes, or until the peppers are soft. Remove from the oven and allow to cool down completely.

3 Once the peppers have cooled down, place on a large shallow dish, top with the goat's cheese and mint leaves and drizzle over the extra virgin olive oil.

4 Serve immediately with crusty bread.

Fat	21g	Saturated fat	8g	Energy	227kcal
Protein	8g	Sodium	.2g	Fibre	0g
				Carbs	2g

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