

# Stuffed Peppers with New Potatoes Feta & Pesto



**Serves 4    Prep 20 mins**

**Cooking 45 mins**

**Easy**

## Ingredients

200g small new potatoes  
4 red peppers  
1 tbsp olive oil  
200g feta cheese  
4 tbsp pesto  
sea salt & freshly ground black pepper  
a small handful of basil leaves, shredded, to finish

## For the pesto:

40g fresh basil leaves  
25g toasted pine nuts  
25g grated parmesan  
3 tbsp olive oil

1. Preheat the oven to 200C/fan 180C/ Gas 6. Bring a pan of salted water to the boil, add the new potatoes and boil for 8 -12 mins, until just tender,. Drain and cool slightly.
2. Halve the peppers lengthways and remove the seeds and pith. Brush the outsides with olive oil, then place on a baking tray lined with baking parchment.
3. Halve or quarter the new potatoes and place in a bowl. Cut the feta into 1cm cubes and add to the potatoes. Toss both with pesto until well combined.
4. Spoon the filling into the halved peppers and bake for 40-45 minutes until browned on the top. If using shredded basil, scatter over the top before serving.