

# Turkish Pide with Cheese & Peppers



**Makes 4    Prep 25 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

250g ciabatta bread mix  
olive oil  
1 onion  
½ small crushed red pepper, seeded and diced  
½ small green pepper, seeded and diced  
½ tsp ground cumin  
¼ tsp ground cinnamon  
a handful parsley, chopped  
250g block of halloumi  
25g grated butter, melted

1. Make up the ciabatta bread mix following the pack instructions and leave while you make the filling.
2. Heat a non-stick frying pan with 1 tbsp oil, then add the onion, and peppers and cook until soft. Add the spices, some seasoning and cook for a few minutes, then stir in the parsley and take off the heat. Cool and mix in the grated halloumi.
3. Heat the oven to 200C/fan 180C/gas 6. Divide the dough into 4, then roll out into long oval shapes. Divide the cheese and pepper mix between the ovals leaving a 1cm border. Pinch the dough at each end so you are making a kind of slipper shape.
4. Bake for 20 minutes until puffed and golden, then brush the breads all over with melted butter and serve.