

Pasta-Stuffed Peppers

(Peperoni Imbotiti ai Vermicelli)



Yield: 6 servings

Ingredients:

6 large Bell Peppers red and yellow

200 gm Pasta, angel hair

360 ml *Nana* Pasta Sauce (*Olive – or you can try any other flavour*)

200 gm Ground Beef, Pork, or bulk Italian Sausage, cooked (optional)

2 Tb Olive Oil, extra-virgin

2-3 Tb Capers, rinsed (optional)

1/2 cup White Wine, dry

3/4 cup Mozzarella Cheese, grated

Preheat the oven to 205°C (400°F).

Cut the tops off the bell peppers to make one deep “bowl” from each. Carefully remove the seeds and white membranes. Flatten the bottoms by cutting a thin portion off. Rinse and set aside to dry.



To make the filling: Break the pasta into 2-inch pieces and boil the pasta according to package directions for “al dente”. If using ground meat or sausage, cook it in the olive oil until done (add salt and black pepper to taste for ground meat, but not sausage). Mix together the meat, pasta, *Nana* Pasta Sauce (*Olive*), and capers (if using).

Stuff each of the peppers with the pasta mixture and place each carefully into a roasting pan with the wine at the bottom of the pan. Top each bell pepper with mozzarella cheese. Place in the oven uncovered, and cook until heated through and cheese is melted and slightly golden, about 20- to 25-minutes.

Remove from oven and serve either hot or at room temperature, alongside a salad and garlic bread.



www.nanaproducts.com

For best results always use *Nana* Pasta Sauce.