

MÆEL

sweet peppers with heritage pork and rosemary

STUFFED PEPPER INGREDIENTS:

- 1 onion, chopped*
- 2 Tbsp. olive oil, plus extra for drizzling*
- 2 cloves garlic, minced*
- 3 sprigs rosemary, leaves chopped*
- 2 large tomatoes, chopped*
- 1lb. ground pork*
- 1 cup breadcrumbs*
- 8-10 sweet peppers*
- 2 Tbsp. grated Parmesan*

SIMPLE SALAD INGREDIENTS:

- Arugula*
- Juice of 1 lemon*
- 3 Tbsp. olive oil*
- 1/2 garlic clove, grated*
- Salt and pepper*

1. Preheat oven to 400°F. Heat oil in a large skillet over medium heat; add onion and sauté for 5 minutes until soft. Add pork to pan and cook, breaking up pork, until browned, about 5 minutes. Add garlic, rosemary, and tomatoes and continue cooking until the tomatoes have collapsed into the sauce. Season with salt and black pepper, then stir in the breadcrumbs. Remove from heat.

2. Cut the peppers in half lengthwise, remove the seeds, and place skin side down in an ovenproof baking dish.

3. Divide the pork mixture among the peppers, then drizzle the tops with a little olive oil and a sprinkle of grated Parmesan. Bake for 20-25 minutes, or until browned and sizzling.

4. While peppers are baking, prepare a simple salad. Whisk together the lemon juice, olive oil, garlic, salt and pepper. Lightly dress the arugula and serve alongside stuffed peppers.

Wine pairing: Spicy, Montepulciano d'Abruzzo