



Red Peppers Roasted with Cherry Tomatoes

Serves 3 - 6

Ingredients: -

3 - red peppers

350g/12oz - cherry tomatoes

15ml/3 tsp - runny honey

Olive oil

Sea salt

Freshly ground black pepper

Method: -

Cut peppers in half from stem to base, leaving green stalk.

Remove seeds and pith.

Halve cherry tomatoes and fill pepper cavities with these.

Place on a baking tray, drizzle over the honey and a little oil, season with salt and pepper.

Bake in very hot oven for 20 - 30 minutes until peppers are wilted and patched with brown.

Serve garnished with parsley and plenty of good bread.