



**There was a 500g pack of Turkey Thigh mince with a yellow sticker on it, it was bound to come home reall. This meal used 1/2 of it and the Peppers were free as they were destined for composting!**

### **Ingredients:-**

2 Red Peppers, halved and de-seeded  
250g Turkey Thigh mince  
1 Tin of chopped Tomatoes  
A hearty squirt of Tomato Puree  
200ml Chicken Stock  
1 Onion, finely diced  
2 Cloves of Garlic, minced  
Salt & Pepper  
Mixed Herbs  
Basil  
Grated Mozzarella  
Oil to fry

### **Method:-**

- (1) Fry The Onion until softened and then add the Garlic.
- (2) Add the minced Turkey and fry until it begins brown.
- (3) Season with Salt & Pepper and add the dried Herbs.
- (4) Stir in the Tomato Puree.
- (5) Add the chopped Tomatoes and Chicken stock.

(6) Simmer to reduce for 30 minutes.

(7) Load the filling into the Peppers with a slotted spoon.

(8) Sprinkle the Cheese over the top and roast in the oven at 180c until it is piping hot and the Cheese has browned.

**We had some chopped Collard greens so Sue fried them with a little dried Laver (Seaweed), Cumin seeds, Chinese Five Spice, Sugar, Salt and Pepper.**