



# Stuffed paprika

preparation time 10 minutes  
baking and cooking time 20 minutes  
preheat oven to 180c and line tray with baking sheet  
serves 2-4

## ingredients

### for roasted paprikas

long paprikas favourite colours 4  
olive oil 60ml (4 tbsp)  
salt and pepper to season

### for frying the shallots

small shallots, thinly chopped 4  
olive oil 60ml (4tbsps)

### for making the pesto

a handful of basil leaves  
olive oil 30ml (2 tbsp)  
walnut 30g (1/4 cup)  
shaved or grated parmesan 30g (1/4 cup)  
water 30 ml (2tbsps)

### for the topping

grated goat or parmesan cheese

## To roast the paprika

Make a long cut on the paprikas and take out the seeds. Place them on the baking tray lined with baking paper. Pour the olive oil and season with salt and pepper. Put the tray in the preheated oven and roast for 30 minutes

## To fry the shallots

.Heat the oil and add the cut shallots, cover the pan with a lid, add some water, let it steam and eventually fry. Stir every 2-3 minutes for a golden colour

## To make the pesto

.Put all the ingredients in a blender and blitz

## To assemble

.Open the roasted paprikas and spread the fried shallots on them. Cover with cheese and put back in the oven for 3 minutes so the cheese melts  
.Spoon the pesto on top and serve

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