



STUFFED MEXICAN POINTED PEPPERS

INGREDIENTS

- 2 packs Garden Gourmet Sensational Filet Pieces Mexican Seasoning
- 1 onion
- 1 can black beans (250 g)
- 1 tin kidney beans (250 g)
- 1 small tin corn kernels (140 g)
- 1 can tomato cubes (400g)
- 8 not too large red pointed peppers + 1 extra
- 3 tbsp grated vegan melt cheese
- 1 tbsp Mexican herbs (thyme, garlic powder, chili, rosemary)
- fresh coriander
- olive oil for frying
- 1 jalapeno pepper (optional)



Try this delicious vegan recipe inspired by the Mexican cuisine with Garden Gourmet Sensational Filet Pieces Mexican Seasoning in juicy peppers. Perfect dish for any dinner party or BBQ!

PREPARATION

1. Preheat oven and prepare the veggies

Preheat the oven to 200 °C. Cut the peppers in half lengthwise and remove the seeds. Divide them "open" on a baking tray. Peel and chop the onion and garlic. Cut the leftover bell pepper into pieces.

2. Fry the veggies with Mexican herbs

Fry the onion, garlic, bell pepper with the Mexican herbs until translucent. Fry the Mexican herbs for a while. Add the tomato cubes and simmer for 10 minutes. Roast the peppers in the oven for about 10 minutes.

3. Add beans and corn to the mixture

Drain the beans and corn, add to the mixture and heat for about 5 minutes.

4. Bake the Sensational filet pieces

Bake the Sensational filet pieces according to the instructions on the packaging.

5. Bake the stuffed peppers, and enjoy the flavors!

Fill the peppers with the bean mixture and divide the pieces between them. Sprinkle with some melting cheese and some slices of jalapeno (optional). Bake in the oven for a few more minutes.

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