

# Peperoni di Laura

## Andrea's Mum's Stuffed Peppers

### Ingredients

280gms caned tuna	2 cloves of garlic
2 Bell Peppers	Big bunch of parsley
55 gms old bread soaked in water	1 egg
	Olive oil
	Salt and pepper

### Method

Pre heat oven 180°

Chop the garlic and parsley very fine. Squeeze the water out of the bread by hand. Mix with the tuna, parsley and garlic, and salt and pepper. Mix in the egg

Cut the top off the peppers and remove any seeds. Stuff with the tuna mix, but not too much as bread will expand.

Put in a baking pan/tray, drizzle over olive oil and add salt on top. Bake 40mins

