

# Ruby's Red Pepper Rumble

PREP: 15 COOK: 10

## Ruby:

Ruby is a Year 11 student who loves to cook. Have fun with this easy, all in one, yummy summer meal! This recipe serves one person but multiply the ingredients accordingly. Enjoy!



## INGREDIENTS:

1 Red Pepper  
1/2 cup Kidney beans  
1/2 cup Diced Tomatoes  
2 fresh basil leaves  
1/2 cup Peas  
1/2 cup Sweetcorn  
Handful of Feta  
Salt and pepper to season

FETA



RED PEPPER



KIDNEY BEANS



CORN



BASIL



DICED TOMATOES



SALT & PEPPER



PEAS



# Ruby's Red Pepper Rumble

PREP: 15 COOK: 10

## METHOD:

Preheat the oven to 200 C.  
Prepare peppers by cutting the tops off and taking out the core and seeds.

Place kidney beans on the boil for 10 minutes.

Cook the peas and corn in some boiling water for 2-3 minutes.

Put some cooking oil in a pan and cook the diced tomatoes, kidney beans, peas and corn at a medium-low heat.

Scoop this mixture into the red peppers and sprinkle on some salt and pepper.

Break up the feta cheese and sprinkle this on top too.

Place the peppers on a baking tray and cook for 10 minutes.

