PEPPERS GRATIN WITH CORIANDER

Categoria: Side dishes **Tempo di preparazione:** 20 minutes **Difficoltà:** facile

Ingredienti per 4

- 8 red and green peppers
- 3 tablespoons of breadcrumbs
- 80 g grated pecorino cheese
- 2 tablespoons of capers in oil
- oregano, to taste
- fresh coriander, to taste
- extra virgin olive oil, as needed
- salt, to taste
- Provola or smoked cheese in shards, to taste
- taggiasche olives, as needed

This is a quick and easy recipe for a tasty summer side dish with exotic notes. Cooked in a frying pan with breadcrumbs, pecorino cheese, capers and oregano, it is ready in under half an hour.

Difficulty: **easy**
Cost**: low**
Preparation time**: 20 minutes**
Serves: **4**

Method

Halve the peppers lengthwise and remove the seeds and filaments.

Heat 3 tablespoons of extra virgin olive oil in a frying pan, add the peppers and cook gently for 20/25 minutes, so that they soften a little. Sprinkle the breadcrumbs over them, then the grated pecorino, the drained capers and a pinch of oregano. Turn them every so often and cook for another 15 minutes. If they dry up, spray a little hot water on them.

Once cooked, season with salt and add a little more oregano and the coriander: the peppers are now ready to serve. Garnish with shards of provola or smoked cheese and the taggiasche olives. Enjoy!