



# Vegan Stuffed Bell Peppers

PREP TIME: 20 MIN

COOK TIME: 15 MIN

SERVINGS: 10

## Ingredients

- 4 red bell peppers
- 3 tablespoons roasted peanuts
- 1 cup sliced mushrooms
- 1 1/2 cups cherry tomatoes (sliced in half)
- 1 tablespoon fresh oregano
- 3 tablespoons capers
- 3 tablespoons olive oil
- 1/2 orange, juiced
- Salt and cayenne pepper (To taste)

## Directions

1. Preheat your oven to 300 degrees.
2. Cut your peppers in half. Clean and remove seeds and core.
3. In a bowl, mix the rest of the ingredients and use to fill in the peppers, adding peanuts as a topping.
4. Bake for 15 minutes or until roasted.
5. Add feta cheese if desired.