



### **Grilled Greek Stuffed Sunset Peppers**

*Packed with fresh-tasting, grilled veggies Greek style*

#### **Greek Pepperoncini Dressing: (Prepare ahead & chill)**

- 1/4 cup jarred sliced pepperoncini
- 2 Tablespoons jarred pepperoncini liquid
- 2 Tablespoon olive oil
- 1 Tablespoon plain Greek-style yogurt
- 1/2 Tablespoon (each) minced fresh oregano; mint leaves
- 1 small clove garlic, minced
- Salt, ground black pepper; ground chipotle red pepper to taste

#### **Herb Cauliflower Rice: (Prepare ahead & chill)**

- 2/3 head white cauliflower, greens trimmed
- 3 Tablespoon olive oil
- 1-1/2 Tablespoon white wine vinegar
- 1/2 Tablespoon (each) fresh mint leaves; fresh oregano leaves

Salt; ground black pepper; ground red pepper to taste

**Grilling Vegetable: (Prepare ahead)**

4 baby gold potatoes, halved

1 medium sized zucchini, trim; cut lengthwise

1/3 head white cauliflower, trimmed; cut into florets

1/2 red onion, trimmed, peeled; sliced

4 Sunset red/yellow striped or colored sweet bell peppers, seeded, halved

2 to 3 Tablespoons olive oil

1 teaspoon salt

1/4 teaspoon ground black pepper; dash ground red pepper

**Add-In Ingredients**

1/4 cup pitted kalamata olives, halved

1/4 cup chopped roasted red peppers

1/4 cup chopped parsley

1/4 cup crumbled feta cheese

Garnish: Fresh oregano sprigs; garlic cheese croutons as desired

**Getting Ready:** If using an outdoor grill: Prepare grill for indirect grilling, heat one side to high heat and other side to low heat; brush grill grate with oil. If using a grill pan; brush grill grates on pan with oil.

**Prepare Greek Pepperoncini Dressing:**

In a food processor, process sliced pepperoncini, pepperoncini liquid, oil, yogurt, oregano, mint leaves, garlic until smooth; season with salt, black pepper, and red pepper to taste; cover; chill in refrigerator.

**Prepare Cauliflower Rice:** Cut florets from cauliflower; place in food processor; pulse until rice-like pieces form. Place in medium sized bowl. In measuring cup, combine olive oil, wine vinegar, mint leaves, and oregano leaves, season with salt, black pepper, and red pepper. Toss with cauliflower rice to coat. Cover; chill in refrigerator.

**Grill Vegetables:** Toss potatoes, zucchini, cauliflower florets, onions, and peppers with olive oil; salt, black pepper, and red pepper. Grill vegetables on prepared grill or grill pan. If using a grill pan, heat until hot; then turn to low heat.

**Potatoes:**

Cover; cook over low heat until tender, about 4 minutes per side or tender. Remove to warm plate; cover to continue cooking until tender.

**Zucchini, Cauliflower Florets; Onions:**

Cover; over high heat until tender, about 3 minutes per side.

**Peppers:**

Cover, cut side down only, over low heat until tender, about 6 minutes. Set aside to stay warm.

**Chop Vegetables:**

When all vegetables are grilled and able to handle; chop grilled vegetables except peppers into bite-size pieces.

**Add Ingredients Together:** Mix grilled chopped vegetables with olives, red peppers, parsley, and feta, Toss with chilled Greek Pepperoncini Dressing. Stuff mixture into pepper halves. Place any extra vegetable filling in a small bowl to serve on the side.

**To Serve:** Place cauliflower rice on serving platter; top with stuffed peppers. Garnish platter with oregano springs and crunchy croutons.

Yield: Serves 4

**Cook's Note:** I used Aloha (red and yellow striped) Bell Peppers and prepared the dressing, cauliflower rice, cut and grilled the vegetables ahead of time, which made the recipe easy to prepare. For serving, I lightly rewarm the vegetables on a grill or in a microwave.

**About the Recipe:** Usually stuffed peppers are heavy and stuffed with rice and meat. This recipe is light, featuring grilled vegetables, a spiced pepper sauce, and served on a bed of fresh cauliflower "rice." The bonus is you can make most of the recipe ahead of time, which makes it easy to finish on a grill or use a grill pan.