

CHARGRILLED PEPPERS WITH CHICKPEAS, OLIVES & SRIRACHA YOGHURT

Chargrilled peppers stuffed with chickpeas, olives, and sun-dried tomatoes, topped with a creamy, spicy Sriracha yoghurt. A perfect barbecue dish with a smoky, bold flavour.



PREP TIME
15 MIN



COOK TIME
40 MIN



SERVINGS
3-6

Ingredients

- 3 large red peppers
- 2 tbsp olive oil
- 1 large onion, finely chopped
- 1 x 400g tin chickpeas, drained and rinsed
- 2 garlic cloves, crushed
- 6 cherry tomatoes, quartered
- 60g black olives, chopped
- 60g sun-dried tomatoes, chopped
- Several flat-leaf parsley sprigs, chopped

To serve:

- 3 tbsp Greek yoghurt
- 3 tsp [Blenders Sriracha Sauce](#)
- Extra flat-leaf parsley, chopped

Allergens

- Milk

Method

1. Preheat your barbecue to medium heat. For indirect grilling, set up your barbecue for two-zone cooking (a cooler area and a hotter area).
2. Slice the peppers in half through the stem, remove the seeds and core, then set them aside on a plate.
3. Heat the olive oil in a frying pan over medium-low heat. Add the onion and cook for 15 minutes, or until soft and lightly caramelised.
4. Transfer the onions to a bowl and stir in the chickpeas, garlic, tomatoes, olives, sun-dried tomatoes, and parsley. Season with salt and pepper. Spoon the filling into the pepper halves, pressing the mixture into the corners.
5. Place the stuffed peppers on the cooler side of the barbecue (indirect heat) and close the lid. Cook for 20-25 minutes, until the peppers soften and the filling is heated through. Then, move the peppers to the hotter side for 5-10 minutes, to char the peppers and add a smoky finish.
6. In a small bowl, mix the Greek yoghurt with [Blenders Sriracha Sauce](#). Once the peppers are cooked, transfer them to a plate, top with the Sriracha yoghurt, sprinkle with extra parsley, and serve.