

Less than 45 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 12 mini red and yellow peppers
- Canola or olive oil
- 2 discs (50g each) feta cheese
- Handful each fresh parsley and mint
- 1 clove garlic, finely chopped
- Juice (30ml) of ½ lemon
- Glug olive oil
- Salt and milled pepper
- Capers and rocket, for serving

Method

1. Toss peppers in oil and season well.
2. Grill peppers on the braai until soft and slightly charred.
3. Place on a platter and crumble over feta.
4. Blitz parsley, mint, garlic, lemon juice and oil in a blender to make a dressing.
5. Season dressing and drizzle over peppers.
6. Scatter with capers and rocket and serve as is or as a side with grilled meat.

[Browse more delicious recipes here](#)