# LAS TERCERAS ⚓

# Stuffed Peppers with hot pepper and Manchego cheese Las Terceras PDO



**INGREDIENTS:**

- 1 onion
- 1 leek
- 2 green peppers (200gr.)
- 6 red peppers
- 6 wedges of Manchego Las Terceras cheese
- 6 fillets of beef (600gr.)
- 6 fillets of bacon (200gr.)
- 12 tablespoons fried tomato
- 1 fresh red chili
- 2 teaspoons of smoked sweet paprika
- 3 garlic cloves.
- Olive oil
- Salt
- Pepper

**PREPARATION:**

Cut the onion, leeks, peppers and garlic, all very tiny. Chop veal fillets and bacon. Season the meat and reserve.
In a pan, sauté the onion and leek, then the pepper and fry the mixture until poached. Add the minced meat and sauté until golden brown. Add the garlic and, when it starts to brown, add two tablespoons of sweet smoked paprika. It is important not to

overcook the garlic and paprika, so we will quickly add the fried tomato to the stew. We will lower the heat and let our stew cook slowly so that all the flavors mix well.
When we think it's enough, we cut the red chili in half and add it to the pan. It is important that both pieces are large so that they can be easily removed from the stew when the stew is already hot. We put out the fire and let it rest.

Preheat the oven for a few minutes, clean the peppers, open them at the top. We spread the outside with oil and season both the inside and the outside of the pepper. Put a baking paper in the tray and place the peppers and their tops. Heat the peppers for 10 minutes.

We remove the tray from the oven and fill the peppers with the stew. We bake 10 minutes more, it is important to check the cooking since we are not interested in the pepper being too soft (the presentation of the plan could be in danger, it is preferable that the pepper remain al dente).

Two minutes before removing the peppers, we open the oven, introduce inside each pepper a wedge of Las Terceras Manchego cheese. We closed the oven for two minutes more.

For the presentation we recommend putting the stuffed pepper on the plate and cover with the top that we had removed at the beginning of the process.