

ITALIAN STUFFED HORN PEPPERS

Prep Time: 20 minutes | Cook Time: 50 minutes | Total Time: 1 hour 10 minutes | Servings: 4

Ingredients

- 12 Italian horn peppers (peperoni corno)
- About 7 oz (200 g) stale Italian bread, soft interior only
- 4-5 ripe cherry or grape tomatoes
- About 2 1/2 oz (70 g) pitted black olives
- About 1 1/2 oz (40 g) anchovy fillets packed in oil
- 2 tablespoons capers, drained
- 1 generous pinch dried oregano
- Salt, to taste
- About 1/2 cup (50 g) finely grated Parmigiano Reggiano cheese
- Extra-virgin olive oil, as needed
- 1 garlic clove, finely minced

Instructions

1. Prepare the Peppers

Preheat the oven to 400°F (200°C). Wash and dry the horn peppers thoroughly. Carefully make a lengthwise opening along one side of each pepper, keeping the pepper mostly intact. Remove the seeds and any large white membranes.

2. Prepare the Breadcrumb Filling

Tear the stale bread into smaller pieces and pulse it in a food processor until you have coarse, fresh-style breadcrumbs. Transfer to a large mixing bowl. Roughly chop the black olives, capers, and anchovy fillets and add them to the bowl. Dice the tomatoes into small pieces and add them as well.

3. Season the Filling

Add the grated Parmigiano Reggiano cheese, finely minced garlic, a generous pinch of oregano, and a small pinch of salt. Drizzle in enough extra-virgin olive oil to lightly moisten the mixture. Mix thoroughly until evenly combined and slightly moist but not wet.

4. Stuff the Peppers

Gently open each pepper and fill it generously with the breadcrumb mixture. Arrange the stuffed peppers in a lightly oiled baking dish or on a baking sheet. Drizzle a little extra-virgin olive oil over the tops.

5. Bake Covered

Cover the baking dish with aluminum foil and bake at 400°F (200°C) for 20 minutes.

6. Finish Uncovered

Remove the aluminum foil and continue baking for about 30 minutes, or until the peppers are tender and lightly roasted and the breadcrumb filling is golden on top.

7. Serve

Remove from the oven and let the peppers rest for 5-10 minutes before serving. Serve warm or at room temperature.