

## Roasted Sweet Pepper with Cous Cous, Feta, Asparagus & Mint

Will Greenstock, head chef at the Horse & Groom in Bourton on the Hill, uses the first of the new season's asparagus and fresh mint to make this light, delicately flavoured spring dish. And the good news is that you'll still have plenty of money left to spend on pudding!

**Serves 4**

### Ingredients:

2 red peppers

2 cloves garlic

200g feta

1 bundle of asparagus

250g cous cous

extra virgin olive oil

1 packet of mint, chopped

1 chicken or vegetable stock cube

### Method:

Preheat oven to 180oC.

Halve the peppers lengthways (slice through the stalk, leaving it attached), then remove the core, seeds & white pith.

Lay the pepper halves skin side down in a shallow baking tray that will hold them comfortably.

Into each pepper half place a few garlic slices, a pinch of salt and pepper, and 2 tablespoons of olive oil. Bake in the oven for 35 minutes or until the peppers are soft and slightly charred around the edges, but still holding their shape. Allow to cool, making sure any juices stay inside the pepper halves. While the peppers are cooking, prepare the cous cous. Place the cous cous in a heatproof bowl. Measure out 300ml boiling water, then stir in the stock cube. Once the stock cube has

dissolved, immediately pour the boiling water over the cous cous. Stir once, then leave to stand for 5-10 minutes.

To cook the asparagus, bring a large pan of salted water to the boil, then place the asparagus spears into the water and cook for 4 minutes. Remove them from the water, then immediately place in cold water to stop the cooking process. Drain again.

Fluff the cous cous with a fork to separate the grains. Add a good drizzle of olive oil and a squeeze of lemon juice. Season to taste. Crumble the feta into the cous cous and add the chopped mint. Slice the asparagus into 5cm lengths, and add to the cous cous.

Fill the roasted peppers with the cous cous mixture, ensuring the asparagus gets evenly distributed and serve.

### **And to drink...**

Mark from Vinology recommends Tinpot Hut Sauvignon Blanc £10.59.

"This crisp unoaked white wine from Marlborough in New Zealand is fresh and full-flavoured with hints of asparagus and gooseberries - the perfect accompaniment to vegetarian food."