

## Stuffed Green Peppers With Olive Oil Zeytinyağlı Biber Dolması



30 green bell peppers 1 + 1/2 cup rice 3/4 cup olive oil 3 onions, big size 4 tomatoes, big size 1 tsp pepper paste 1 tsp black pepper 1 tbsp dried mint 10 parsley stems 2 cube sugar

For covering: 2 hard tomatoes

# Rest the rice in warm water for about 15-20 minutes.

# Slice the onion finely, sauté with olive oil for a few minutes, then add rice, and then sprinkle salt and black pepper on it.

# When they get cooked partly, add 1 cup warm water and grated tomatoes.

# Cook over medium heat until it absorbs all the liquid.

# Just before removing from the stove add dried mint and finely sliced parsley stems, and cover the lid, rest it for a while.

# By this way carve the peppers, wash and drain.

# Stuff the peppers with the mixture, but do not stuff too hard. Cover with tomato slices.

# Set into the pot, and add 2 cup warm water and 2 cube sugar. Cook over medium heat for about 30-35 minutes. Serve warm or cool.

Note: You can add pine kernels and currant into the stuffing.

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