



Scarlett Wines

2023 PROPRIETARY RED WINE

Herbed Rice & Mushroom Stuffed Peppers

with Warm Spices

Mushrooms give this vegetable main savory depth; warm spice complements blueberry and dark raspberry.

Serves 4 | Prep 25 min | Cook 45 min | VEGETARIAN

INGREDIENTS

- 4 large bell peppers, halved and seeded
- 3 tbsp olive oil, divided
- 12 oz cremini mushrooms, chopped
- 1 small onion, diced; 2 garlic cloves, minced
- 2 cups cooked brown rice
- 1 can (15 oz) chickpeas, drained
- 1 tsp cumin; 1/2 tsp coriander
- 1/4 tsp cinnamon
- 1 can (14.5 oz) diced tomatoes, drained
- 1/4 cup each parsley and vegetable stock
- 1/2 cup crumbled feta
- 1 tsp kosher salt; 1/4 tsp pepper

DIRECTIONS

1. Heat oven to 400°F. Brush peppers with 1 tbsp oil; roast cut-side up 15 min.
2. Cook onion and mushrooms in remaining oil 8-10 min. Add garlic and spices; cook 1 min.
3. Stir in rice, chickpeas, tomatoes, parsley, stock, salt and pepper.
4. Fill peppers; cover loosely with foil and bake 25 min. Uncover, add feta and bake 5 min. Serve warm.

POUR & SERVE

Serve slightly cool; taste before deciding whether to decant.