



Stuffed Fire Roasted Peppers

2-7 ounce jars Claro's fire roasted peppers
1 cup Claro's seasoned bread crumbs
1/4 cup fresh chopped parsley
3 cups flour
1/4 cup imported grated romano

2 tablespoons minced garlic
8 ounces fontina cheese
salt and pepper
4 eggs, beaten
olive oil



Drain and rinse peppers. Open peppers, splitting on one side so that they lay flat on worktable. Sprinkle with small amount of breadcrumbs, reserving most to coat peppers in, then add minced garlic, small slice of fontina cheese, and grated romano. Roll up peppers, keeping as much filling inside as possible, and dredge in flour, then eggs, then breadcrumbs. Set aside.

Heat frypan with about 1" deep of olive oil over medium high heat. Check to see if hot enough by flicking in some breadcrumbs and, if it bubbles, it's ready to begin frying. Carefully, place peppers into frypan and fry on both sides until lightly golden. Sprinkle with salt and pepper and serve.