

## Bread and peppers pie *(Pasta & rice main dishes)*



### Preparation

Mince the onion coarsely. Sauté with extravirgin olive oil. Add the peppers cut into dices. Add the parsley and the salt too. Cook for a quarter of hour. In the meanwhile, grease a casserole. Make a batter whisking eggs, milk and flour. Cut the mozzarella cheese into slices. Dip the sandwich loaf slices into the batter. Arrange it on the bottom of the casserole, then cover with a layer of peppers, and finish with a layer of mozzarella slices. Proceed with layers until you finish the ingredients. The final layer must be made of mozzarella. Sprinkle with parmesan and cook for 30 min at 180°.

### Tips

Choose a nice and soft sandwich loaf for this pie. If you don't have it, you can use some old bread.

### Trivia

The presence in Europe of peppers is due to Christopher Columbus who discovered America and imported many different species of fruits and vegetables.

### Information

**Preparation** 60 minutes

**Total Time** 30 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

la terra di Puglia



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### Ingredients

**Red peppers** 500 grams

**Onions** (half a white onion)

**Sandwich loaf** (six loaf slices )

**Mozzarella cheese** 200 grams

**Parmesan** 20 grams

**Butter** (some flakes of butter + some butter to grease)

**Eggs** 3 units

**Milk** (A cup of milk)

**Plain flour** (Half a cup of flour)

**Salt**

**Pepper**

**Parsley** (A sprig of parsley)