

Crispy Deep-Fried Stuffed Capsicum

Indulge in these crispy deep-fried capsicums, stuffed with a savory mixture of cheese and herbs. Perfect as a snack or appetizer, they combine crunch with a burst of flavor in every bite.


30 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- 1 large capsicum (bell pepper)
- 50g cream cheese
- 30g grated cheese (cheddar or mozzarella)
- 1 tablespoon fresh herbs (parsley or basil)
- 1/4 cup all-purpose flour
- 1 egg, beaten
- 1/2 cup breadcrumbs
- Salt and pepper to taste
- Oil for frying

Steps

- 1 Cut the capsicum in half and remove the seeds and membranes.
- 2 In a bowl, mix cream cheese, grated cheese, chopped herbs, salt, and pepper until well combined.
- 3 Stuff the capsicum halves with the cheese mixture.
- 4 Set up a breading station: place flour on a plate, beaten egg in a bowl, and breadcrumbs on another plate.
- 5 Dredge each stuffed capsicum half in flour, then dip in egg, and finally coat with breadcrumbs.
- 6 Heat oil in a deep pan over medium heat.
- 7 Carefully add the breaded capsicum halves to the hot oil and fry until golden brown, about 3-4 minutes per side.
- 8 Remove and drain on paper towels before serving.