

Salty Flames

VEGETABLE STUFFED BUTTERNUT



Ingredients:

Red, Green and yellow peppers
Baby marrows, sliced and chopped
Salt
Potatoes, long thin slices
Butternut, steamed
ROBERTSONS Masterblend Potato wedge
Spice

Cut top of butternut off, but keep together
Wrap in tin foil to cook and cook on hot coals
till soft

In a pan on the fire, sautee peppers, onions
and baby marrows

Olive oil and salt your potatoes and grill them
over hot coals

Spoon out the butternut flesh, keeping the
butternut whole

Mix the butternut with the peppers and baby
marrows.

Add fresh thyme and salt if need be

Remove seeds from the bottom of the
butternut

Fill the bottom of the butternut with the
peppers, onions and baby marrow mix

Spoon the remaining butternut mixture on top

Top with grilled potato slices

