**Stuffed Peppers with Couscous Recipe (2)**

**Equipment**

* A small knife
* A plate
* A teaspoon
* A tablespoon
* A plastic tray
* A small bowl
* A small frying pan
* A baking tray

**Ingredients**

* 2 yellow peppers
* 1 pouch of couscous
* 2 tablespoons of tuna
* 1 handful of mushrooms, chopped
* 2 tablespoons of sweetcorn
* 4 pinches of mozzarella cheese

**Method**

* **STEP 1**

Use a small knife to cut the top out of 2 yellow peppers, then scoop out the seeds with a teaspoon. Sit the peppers on a plate, cut-side up, and cook in the microwave on high for 5-6 minutes until they have wilted and softened.

* **STEP 2**

While the peppers are cooking, add hot water to the couscous in a plastic tray, and quickly fry off one handful of chopped mushrooms in a small frying pan. Once the couscous is ready and the mushrooms are golden brown in colour, mix all this together with 2 tablespoons of tuna in a small bowl.

* **STEP 3**

With the teaspoon, scoop the couscous, fried chopped mushrooms and tuna mix into the peppers, top each with one tablespoon of sweetcorn and a couple of pinches of mozzarella cheese (depending on how much you’d like) and continue to cook for 8-10 minutes on a baking tray in the oven.

* **STEP 4**

Serve on a plate and enjoy!