

Cheesy Bacon Stuffed Mini Peppers

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Recipe type: Appetizer

Prep time: 15 mins Cook time: 12 mins Total time: 27 mins

Makes: 12 servings

Ingredients

- 6 mini sweet peppers, sliced in half, seeds and membranes removed - Not quite a ONE PD bag
- 4 oz cream cheese
- 2 Tablespoons green onions, sliced - Didn't use
- 4 slices bacon, cooked and crumbled
- ½ teaspoon garlic powder
- ½ cup shredded cheddar cheese + extra for topping
- 1 teaspoon Worcestershire sauce
- chopped cilantro for topping, optional - Didn't use

Instructions

1. Preheat oven to 400 degrees. Spray a cookie sheet with nonstick cooking spray and set aside.
2. In a small bowl, beat together the cream cheese, green onions, bacon, garlic powder, cheddar, and = mixed by hand worcestershire sauce with an electric mixer until smooth.
3. Fill the sliced peppers with the filling, about a heaping tablespoon each. Place on prepared cookie sheet, then sprinkle each pepper with a little extra cheese. Bake in the preheated oven for ~~10-12~~ ¹⁵ minutes until cheese is melted and bubbly and peppers have softened.
4. Allow to cool slightly before eating. Sprinkle with a little chopped cilantro if desired. Enjoy!

Recipe by Belle of the Kitchen at <https://belleofthekitchen.com/2016/02/26/cheesy-bacon-stuffed-mini-peppers/>

It made many more than 6 mini's
* Not quite a ONE POUND bag *

Didn't
Do