

Recipe for

STUFFED SWEET PEPPERS

NAME OF DISH

FROM THE KITCHEN OF:

BITA

SERVES 5 - 6

PREP TIME 20 MINS

TOTAL TIME 10 - 12 MINS

OVEN TEMP USE THE GRILL!

INGREDIENTS

1 BAG OF MINI SWEET PEPPERS

8 OZ SOFTENED CREAM CHEESE

2 TBS. MINCED GARLIC

1 C. SHREDDED CHEDDAR CHEESE

12 STRIPS BACON, CUT IN HALF

PAPRIKA TO TASTE

DIRECTIONS

1. Cut peppers in half lengthwise, remove seeds & membranes.
2. Cut strips of bacon in half so you have 24 total pieces.
3. In a medium sized bowl, combine cream cheese, cheddar, minced garlic, and paprika. Mix well.
4. Use a spoon to pack cream cheese mixture into the halved peppers. Wrap each half in bacon & secure with a toothpick.
5. Place peppers cut side down on the grill. Cook until bacon starts to crisp. Gently loosen from the grill and flip over. Continue to cook until bacon is done and cheese is melted.

enjoy!