

Sweet Pepper Poppers

Yield – 4 Servings, 3 Peppers = 1 Serving

Time > 25 - 30min

Ingredients -

- 1 lb of Mini Sweet Peppers
- 6 oz of Cream Cheese
- 2 tsp of Ground Chile Paste
- 2 Stalks of Green Onions (finely sliced)
- 1 ½ oz of Baby Spinach
- ½ of cup Finely Grated Cheddar

Instructions

1. Preheat the oven to 350F/180C. Line a large baking sheet with parchment paper.
2. Slice the bell peppers lengthways and remove the seeds.
3. Remove the stems from the spinach, then rough chop. **PREP**
4. In a small mixing bowl, mix all ingredients, except the grated cheese.
5. Microwave the halved and cleaned peppers for 1 min on high.
6. Using a spoon, stuff the peppers with the cream cheese mixture, with a roughly uniform amount. **STUFF**
7. Generously top with the grated cheese and place on the prepped baking sheet.
8. Place in oven to bake for 10 minutes, or until the cheese has started to melt.
9. Finally turn the oven to high broil and let cook for another 3-5 minutes or until cheese starts to slightly brown. **BROIL**