Appetizers

Stuffed Mini Sweet Peppers

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Servings: 4

15 -20 mini sweet peppers
1/2 cup cream cheese
1/4 cup goat cheese (can substitute mozzarella cheese)
1 clove garlic, minced
1 1/2 tablespoons fresh basil, chopped
1 1/2 tablespoons sundried tomatoes, diced
salt and pepper (to taste)

Cut the tops off of the peppers and clean out any seeds.

In a bowl, mix the cream cheese and goat cheese together.

Add the garlic, basil, sundried tomatoes, salt and pepper.

Using a small spoon, fill the peppers with the mixture.

Per Serving (excluding unknown items): 103 Calories; 10g Fat (87.3% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 32mg Cholesterol; 86mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 2 Fat.