

### **3 Cheese and Bacon Stuffed Mini Sweet Peppers**

Need a last minute appetizer? This versatile recipe comes together in under 15 minutes, but looks and tastes like it took a lot longer.

#### **Ingredients:**

1 bag mini sweet peppers in assorted colors  
6 oz. goat cheese  
6 oz. ricotta cheese  
3 T. fresh thyme leaves, stems removed  
4 strips thick-cut bacon, cooked and crumbled  
salt and pepper, to taste  
1 oz. hard Parmesan cheese, freshly grated

#### **Directions:**

Wash peppers and pat dry. Cut each pepper in half lengthwise, leaving the stem intact. Remove seeds and membranes from each pepper half and discard. Set aside.

In a small bowl, combine goat cheese, ricotta cheese, thyme leaves and bacon and sprinkle with some salt and pepper. Combine ingredients thoroughly. With a small spoon, fill each pepper half with the cheese and bacon mixture and arrange on a rimmed baking sheet covered with parchment paper. Top each stuffed pepper half with grated Parmesan cheese and pop into the oven under a preheated broiler set to 'high.'

Broil for approximately 5 minutes or until the cheese begins to brown and peppers start to blister. Remove from oven and place on a serving plate. Serve immediately.