

Cheese and Bacon Stuffed Mini Sweet Peppers

Need a last minute appetiser? 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 colours
- 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 grill set to 'high.'

Grill 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.