

CREAM CHEESE STUFFED BELL PEPPERS



INGREDIENTS

12 baby bell peppers, cut lengthwise and seeded
2 teaspoons grapeseed or olive oil
1 package cream cheese, 8oz

2 stalks green onion, finely chopped
1 clove garlic, minced
1/2 teaspoon salt
1 teaspoon sriracha, optional
1/2 cup walnuts, chopped
Ground black pepper

DIRECTIONS

- Preheat the oven to 350 degrees. Cut the bell peppers lengthwise, remove the seeds and stems. Lightly oil the bell peppers in a bowl with olive oil.
- Place the peppers on a baking sheet skin-side down and roast in the oven for 8-10 minutes until the edges begin to show some color. Remove from the oven and allow to cool.
- Mix the cream cheese, walnuts, garlic, salt, sriracha and black pepper in a bowl until creamy. Add the green onion and fold into the cream cheese until combined.
- Heat your oven to 400 degrees and stuff the peppers with cream cheese mixture.
- Place the peppers in the oven and bake for an additional 8 minutes or until the tops of the cream cheese begin to brown