



Recipe

MINI PIMENTO PEPPER POPPERS



INGREDIENTS

- 1 lb bag mini sweet peppers
- 12 oz tub pimento cheese
- Optional:
 - 1/2 cup bacon bits
 - 1 bunch green onions, chopped



DIRECTIONS:

- Preheat oven to 375F.
- Wash peppers, remove the stem, and cut in half long ways, and scoop out any seeds.
- Using a utensil, fill peppers with pimento cheese, & spread until it's even with the top of the pepper.
- Place peppers in baking dish, and bake uncovered for 16-23 min. or until peppers are tender and easily pierced with a fork, and cheese is bubbly.
- Optional: Sprinkle bacon & green onions