

Stuffed Mini Bell Peppers with Cheese

Let's explore a delicious recipe for



OVEN
375°F

TIME
20-25 min

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INGREDIENTS

, I can show you

DIRECTIONS

1. how to prepare this scrumptious dish that is sure to please your taste buds.
2. To start, you'll need to gather your ingredients. For this recipe, you will require:
3. mini bell peppers
4. cup of cream cheese (softened)
5. cup of shredded cheddar cheese
6. cup of grated Parmesan cheese
7. clove of garlic (minced)
8. teaspoon of dried oregano
9. Salt and pepper to taste
10. Fresh parsley for garnish (optional)
11. Once you have everything ready, it's time to prepare the peppers. Firstly, preheat your oven to
12. C). Then, take the
13. and slice them in half lengthwise. Remove the seeds and membranes carefully. I usually find it easier to work with a small spoon to scoop them out gently, avoiding any damage to the pepper itself.
14. Next, it's time to make the cheesy filling. In a medium-sized mixing bowl, combine the softened
15. cream cheese
16. shredded cheddar cheese
17. grated Parmesan cheese
18. dried oregano
19. . Season your mixture with a pinch of
20. as per your taste. I like to use a fork to mix everything until it's well-blended and creamy. This guarantees that all the flavors meld nicely.
21. Now that your filling is ready, it's time to stuff those mini bell peppers. Using a small spoon or a

pipng bag, fill each pepper half generously with the cheese mixture. Don't be shy! I usually pile it up a bit for that extra cheesy goodness. Once all the peppers are filled, arrange them on a baking sheet lined with parchment paper.

22. For the best results, I recommend baking the stuffed mini bell peppers in your preheated oven for about
23. minutes. You'll know they are done when the cheese is bubbly and the peppers are tender yet still crisp. If you like a little extra color, you can broil them for an additional
24. minutes, but keep a close eye to prevent burning.
25. Finally, take them out of the oven and let them cool for a few minutes. If you wish, sprinkle some freshly chopped

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/stuffed-mini-bell-peppers-with-cheese/>