

Cream Cheese Stuffed Mini Bell Peppers: Easy Baked Appetizer

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OVEN
375°F

TIME
18 min

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INGREDIENTS

12 mini sweet bell peppers, halved lengthwise and deseeded
8 oz cream cheese, softened
¾ cup shredded sharp cheddar cheese
¼ cup crumbled beef bacon (optional, cooked crispy)
2 tbsp chopped fresh chives
¼ tsp garlic powder
¼ tsp onion powder
Salt and black pepper to taste
Optional garnish: extra chopped fresh chives or paprika

DIRECTIONS

1. Let's get these delicious : Cream Cheese Stuffed Mini Bell Peppers baked!
2. Preheat : Oven & Prep Sheet: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup, or lightly grease it.
3. Prepare : Peppers: Wash the 12 mini sweet bell peppers. Slice each pepper in half lengthwise and carefully remove all seeds and membranes. Arrange the deseeded pepper halves on the prepared baking sheet, cut-side up.
4. Prepare : Cream Cheese Filling: In a medium-sized bowl, combine the 8 oz softened cream cheese, ¾ cup shredded sharp cheddar cheese, ¼ cup crumbled beef bacon (if using), 2 tablespoons chopped fresh chives, ¼ teaspoon garlic powder, ¼ teaspoon onion powder, and salt and black pepper to taste. Mix everything well with a spoon or electric mixer until the mixture is creamy and well blended.
5. Stuff : Peppers: Spoon or pipe the cream cheese mixture generously into each mini pepper half. You can use a small spoon, or for a neater look, transfer the mixture to a piping bag with a wide tip (or a ziptop bag with the corner snipped off) and pipe it into the peppers.
6. Bake: Arrange the stuffed peppers evenly on the baking sheet. Place the baking sheet in the preheated oven and bake for 15-18 minutes, or until the cheese is melted and bubbly, and the peppers are slightly tender (they should still have a bit of a bite).
7. Cool & : Garnish: Remove from the oven. Let them cool slightly for a few minutes before handling. Garnish with extra chopped fresh chives or a sprinkle of

paprika for a vibrant finish, if desired. Serve warm or at room temperature.

SWAPS & NOTES

, perfectly packed into tender, sweet mini bell peppers. They're incredibly easy to make and make a perfect appetizer or snack for any occasion, from casual gatherings to elegant parties.

Why I Love This Recipe These Cream Cheese Stuffed Mini Bell Peppers are an absolute hit whenever I serve them, and I absolutely adore them!

What I love most is the incredible balance of flavors and textures .

TIPS FOR SUCCESS

Soften Cream Cheese: Ensure cream cheese is at room temperature for a smooth, lump-free filling.

Drain Beef Bacon (if using): If cooking beef bacon (or regular bacon) from scratch, ensure it's cooked crispy and thoroughly drained of grease before crumbling and adding to the filling.

Don't Overbake Peppers: You want the peppers to be slightly tender but still hold their shape and have a little crispness.

Even Stuffing: Fill each pepper half generously and evenly for consistent flavor in every bite.

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

Original recipe: <https://chefmaniac.com/cream-cheese-stuffed-mini-bell-peppers-easy-baked-appetizer/>