

## Cheesy Bacon Stuffed Mini Bell Peppers: The Perfect Bite-Sized Appetizer

Looking for a quick and easy appetizer that's as delicious as it is eye-catching? These



**OVEN**  
**375°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

12 mini bell peppers, halved and seeded  
8 oz cream cheese, softened  
¾ cup shredded cheddar cheese  
¾ cup cooked bacon, crumbled  
2 tbsp fresh chives, chopped  
1 tsp garlic powder  
¾ tsp smoked paprika (optional)  
Salt and pepper to taste

Instructions:

1. Prepare the Peppers:

Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.

Cut the mini bell peppers in half lengthwise and remove the seeds and membranes. Arrange them cut-side up on the prepared baking sheet.

2. Make the Filling:

In a medium-sized bowl, mix the cream cheese, shredded cheddar, bacon, chives, garlic powder, smoked paprika, salt, and pepper until well combined.

3. Stuff the Peppers:

Use a spoon or piping bag to fill each bell pepper half with the cheese and bacon mixture. Make sure the filling is evenly distributed.

4. Bake:

Place the stuffed peppers in the preheated oven and bake for 15-20 minutes, or until the cheese is

melted and bubbly.

5. Serve:

Transfer the peppers to a serving platter and garnish with extra chives if desired. Serve warm and enjoy!

Tips for Perfect Stuffed Peppers:

Customize the Cheese: Swap out cheddar for mozzarella, pepper jack, or a blend of cheeses for different flavor profiles.

Add Heat: For a spicy kick, mix in diced jalapeños or a dash of hot sauce into the filling.

Make It Ahead: Prepare the peppers ahead of time and store them in the refrigerator. Pop them in the oven just before serving.

Why These Stuffed Peppers Are a Hit:

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10. Why These Stuffed Peppers Are a Hit: Cheesy Bacon Stuffed Mini Bell Peppers are incredibly versatile and appealing. Their bright colors make them visually stunning, while the creamy, cheesy bacon filling guarantees they'll be the first appetizer to disappear

from the table. Whether you're hosting a party or looking for a low-carb snack, these peppers are the perfect choice.

11. Did you try this recipe? Let me know in the comments, and don't forget to check out more amazing recipes on FB Recipes. Share this dish with friends who love easy, flavorful appetizers!

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

Original recipe: <https://chefmaniac.com/cheesy-bacon-stuffed-mini-bell-peppers-the-perfect-bite-sized-appetizer/>