

Savory Mini Stuffed Peppers

These delightful mini stuffed peppers make the perfect finger food for any gathering. Filled with a mixture of cheese, herbs, and spices, they are easy to prepare and bursting with flavor.


25 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 4 mini sweet peppers
- 100g cream cheese
- 30g grated Parmesan cheese
- 1 clove garlic, minced
- 1 tsp dried oregano
- Salt and pepper to taste
- Olive oil for drizzling

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 Cut the tops off the mini peppers and remove the seeds.
- 3 In a bowl, mix together the cream cheese, grated Parmesan, minced garlic, oregano, salt, and pepper until well combined.
- 4 Stuff each mini pepper with the cheese mixture, packing it in gently.
- 5 Place the stuffed peppers on a baking tray and drizzle with a little olive oil.
- 6 Bake in the preheated oven for 15-20 minutes until the peppers are tender and the tops are golden.
- 7 Remove from oven, let cool slightly, and serve warm.