



Grilled Stuffed Mini Peppers

- 2 pounds red, yellow and orange mini sweet peppers
- 1/4 cup real bacon bits
- 1 8-ounce package cream cheese, softened
- 1 6-ounce container crumbled feta cheese with tomato & basil
- 1 bunch green onions, thinly sliced
- 1 jalapeno pepper, seeded and finely chopped
- 1 garlic clove, minced
- Salt and pepper to taste
- 2 tablespoons olive oil

Preheat grill. Using a small knife, cut a slit in each pepper starting at the stem. Set aside. Place bacon bits in a medium size, microwavable bowl. Cover with wax paper and cook on high for 30 seconds, or until crispy. To bacon, add cream cheese, feta, green onions, jalapeno and garlic; stir to combine. Season to taste with salt and pepper. Fill each pepper with goat cheese mixture using a small spoon (I like the rubber-tipped baby spoons), a pastry bag or a resealable storage bag with a corner snipped off. If using a resealable storage bag, lightly coat the inside with cooking spray so the filling won't stick. Brush peppers with olive oil; place on grill. Close lid and cook over direct medium heat until peppers are soft (skin will begin to wrinkle and blister) and cheese is heated through, 8-10 minutes. Transfer peppers to a platter; allow to cool 5 minutes before serving. Serve warm or at room temperature.