



## Cream Cheese & Cranberry Stuffed Mini Peppers

4 servings

25 minutes

### Ingredients

- 1 cup Cream Cheese, Regular
- 1/4 cup Dried Unsweetened Cranberries
- 1/4 cup Walnuts (chopped)
- Sea Salt & Black Pepper (to taste)
- 1 lb Mini Peppers (medium, halved and seeds removed)
- 2 tbsps Bread Crumbs
- 1 stalk Green Onion (chopped for garnish)

### Directions

- 1 Preheat the oven to 400°F (205°C) and line a baking sheet with parchment paper.
- 2 In a bowl, mix together the cream cheese, cranberries, and walnuts. Stir well and season with salt and pepper.
- 3 Stuff each pepper with the cream cheese mixture and place them on the baking sheet. Sprinkle bread crumbs on top and bake in the oven for 15 to 20 minutes or until the peppers are soft and the top is golden brown.
- 4 Garnish the stuffed peppers with green onion and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is equal to three to four stuffed peppers.

**Make it Vegan:** Use a plant-based cream cheese instead.

**More Flavor:** Add mozzarella to the cream cheese mixture.

**Gluten-Free:** Use a gluten-free bread crumbs instead.