

# Goat Cheese Stuffed Peppers

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**Makes:** 16 appetizers

**Prep Time:** 10 minutes

**Cook**

**Time:** 20 minutes

## Ingredients:

4 red/yellow peppers cut into "cups"  
1/2 c goat cheese, room temperature  
6 strips of bacon chopped  
1/3 cup (ish) raisins  
herbs and spices of your choice (parsley/oregano/red pepper flakes;  
basil/rosemary; coriander/cumin)  
salt & pepper  
Optional: sliced or slivered almonds

## Preparation:

1. Preheat oven to 350 F.
2. Mix goat cheese, bacon, raisins, herbs/spices, and nuts until well combined.
3. Add small amount of the cheese mixture into each pepper (to avoid getting the cheese everywhere, use one hand to hold onto the pepper and the other hand to fill them up). Press down with your fingers so it gets into all the nooks and crannies.
3. Bake ~20 minutes, or until peppers are soft.