Broiled Stuffed Pepper Wedges

Ingredients:

1/2 cup chive-and-onion cream cheese spread
1 tablespoon chopped black olives
2 medium bell peppers (any color)
1/4 cup (2 ounces) shredded cheddar cheese
Instructions:

1. Cut each pepper into eight wedges.

2. Combine cream cheese and olives in a small bowl.

3. Spread about 2 teaspoons of mixture on each pepper wedge and sprinkle with chedder cheese.

4. Line a baking sheet with foil, and place wedges on top. (The foil
will prevent burned cheese that sticks to the baking sheet!)

5. Broil in oven for 6 to 8 minutes, or until cheese is melted and peppers begin to blacken slightly. Serve warm or cold.



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This recipe is from Tammy’s Recipes.