

STUFFED MINI-PEPPERS WITH GOAT CHEESE



Ingredients:

- 4 tablespoons chopped walnuts
- 2 (5.3 oz.) goat cheese, room temperature (I use Chavrie)
- 3 teaspoons dried cranberries, chopped
- 3 tablespoons green onion, thinly sliced and chopped
- 2 packages (8 oz.) mini sweet bell peppers, cut in half lengthwise and cleaned
- Optional: parsley for garnish

Directions:

Bring goat cheese to room temperature. Cut peppers in half lengthwise, remove seeds and caps. Set aside.

Place goat cheese in a medium bowl. Finely chop cranberries and walnuts, add to bowl. Thinly slice and chop green onions and add to bowl. Stir all together to incorporate and blend well. Set aside.

Fill peppers with about 1 teaspoon of the cheese mixture and arrange on serving platter. Optional: Garnish with chopped parsley. Keep chilled until ready to serve. (NOTE: you'll have leftover peppers, just use them in other dishes, makes 30 mini-stuffed peppers)