



Goat Cheese Stuffed Piquillo Peppers

Makes 10

INGREDIENTS

1 x 7.5-oz jar piquillo peppers in water (about 10 peppers)

5 oz goat cheese

1 tbs olive oil

2 cloves garlic, minced

1 tbs parsley, chopped

DIRECTIONS

Stuff each pepper with 1/2 oz goat cheese.

Place on a foil-lined baking sheet, drizzle with olive oil and sprinkle with garlic.

Place under broiler until cheese is melted and oil is sizzling, about 8-10 minutes.

Garnish with parsley and serve with crusty bread.