

RECIPE | PEPPERS



# CHEESY BACON STUFFED AURORA BITES



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## INGREDIENTS

- |   |   |
|---|---|
| 10 Pure Flavor® Aurora Bites Mini Sweet Peppers     | 2 tsp. Worcestershire sauce             |
| 6 oz. Cream cheese                                  | 1 tbsp. Chili powder                    |
| 6 slices of bacon, cooked and crumbled              | Salt and pepper to taste                |
| 1 tsp. Garlic powder                                | 3 tbsp. Green onions, diced             |
| 1/2 cup Shredded cheddar cheese + extra for topping | Chopped cilantro or parsley, if desired |

## DIRECTIONS

1. Preheat oven to 400°F. Prep a baking sheet by spraying it with cooking spray or lining with tinfoil for an easy cleanup.
3. In a food processor or bowl, add cream cheese, bacon, garlic powder, cheddar cheese, Worcestershire sauce, chili powder, and salt. Mix well.
4. Fold in green onions.
5. Cut Pure Flavor® Aurora Bites mini sweet peppers in half lengthwise. Cut off the top stem, remove seeds if there are any. Place pepper halves on the baking sheet cut side up.
6. Fill each pepper slice with mixture and top with a sprinkle of shredded cheddar cheese.
7. Bake for 10-12 minutes until cheese is melted. If you'd like your cheese to have a golden hue, briefly place under the broiler but do not walk away. It will toast quickly.
8. Top with chopped cilantro or parsley if desired and serve.



## TOTAL TIME

30 minutes

## PREP TIME

15 minutes

## COOK TIME

15 minutes

## SERVES

12-18

## COOKING LEVEL

Easy