

RECIPE I PEPPERS

MINI PEPPER MUMMIES



GREDIENTS

1.5 lb Pure Flavor® Aurora Bites Mini Sweet Peppers

8 oz cream cheese, softened1 4 oz package crescent rolls, cut into thin strips

1 4 oz package pre-cooked bacon, diced

2 cups shredded cheddar cheese

Candy eyes

DIRECTIONS

- 1. Preheat the oven to 375° F.
- 2. Slice mini peppers in half lengthwise and scoop out the seeds.
- 3. In a medium bowl, beat together the cream cheese until smooth. Add the bacon and shredded cheese and mix well until combined.
- 4. Fill pepper halves with filling. Wrap each pepper with 1-2 crescent roll strips, leaving room for the eyes.
- 5. Place each mummy on a baking tray and bake 10-12 minutes or until lightly browned. Remove from the oven and let cool completely before adding the eyes.

