



RECIPE | PEPPERS

SPINACH ARTICHOKE STUFFED PEPPERS



30 min

10 min
PREP.

20 min
COOKING



8



easy

INGREDIENTS

- 1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers
- 6 oz** artichoke hearts, drained & chopped
- 5 oz** baby spinach, wilted & roughly chopped
- 3 oz** cream cheese
- ½ cup** plain Greek yogurt
- ½ cup** Parmesan cheese, shredded
- ⅓ cup** panko crumbs
- 1 ½ tsp** garlic, minced
- ¼ tsp** Italian seasoning
- ¼ tsp** salt
- ¼ tsp** ground black pepper



DIRECTIONS

- 1 Slice peppers in half lengthwise and arrange sliced side up on baking sheet.
- 2 Preheat oven to 325°F.
- 3 In a bowl, mix together spinach, artichokes, yogurt, cream cheese, Parmesan, garlic, Italian seasoning, salt, and pepper.
- 4 Evenly distribute the filling into each and top with panko crumbs.
- 5 Bake for 15-20 minutes or until crumbs turn golden.
- 6 Remove from oven and serve warm.