



Garlic and Herb Stuffed Mini Sweet Peppers

Enjoy this recipe as we celebrate peppers (*Capsicum* spp.) as the 2016 Herb of the Year.

10-11 mini sweet peppers, stems and seeds removed and cut in half long way

8 oz cream cheese, room temperature 1 t basil, finely chopped

4 garlic cloves, freshly minced or grated ¼ t dill

1½ t fresh parsley, finely chopped

Mix together cream cheese, garlic, and herbs.

Stuff each pepper half with about 1 T of cream cheese mixture. Chill until serving.