

Goat Cheese Stuffed Peppers

with Earl Grey Honey Glaze

These vibrant mini bell peppers are stuffed with creamy goat cheese and drizzled with a sweet and aromatic Earl Grey honey glaze.

PREP TIME: 20 minutes

TOTAL TIME: 35 minutes

COOK TIME: 15 minutes

STUFFED PEPPERS:

12 mini bell peppers, halved and seeded

1/2 C goat cheese, softened

1/4 C cream cheese, softened

1 T fresh chives, chopped

1 T fresh parsley, chopped

1/2 t garlic powder

1/2 t onion powder

1/4 t salt

1/4 t black pepper

EARL GREY HONEY GLAZE:

1/4 C honey

1/4 C Earl Grey tea (Adagio.com), brewed
and cooled

1 t lemon juice

1/2 t lemon zest

PREPARE STUFFED PEPPERS: In a medium bowl, combine the goat cheese, cream cheese, chives, parsley, garlic powder, onion powder, salt, and black pepper. Mix well. Fill each mini bell pepper half with the cheese mixture.

BAKE PEPPERS: Preheat your oven to 375°F. Arrange the stuffed peppers on a baking sheet. Bake for 15 minutes, or until the peppers are tender and the cheese is slightly browned.

PREPARE EARL GREY HONEY GLAZE: In a small saucepan, combine the honey, brewed Earl Grey tea, lemon juice, and lemon zest. Bring to a simmer and cook for 5 minutes, or until the glaze thickens slightly.

SERVE: Arrange the stuffed peppers on a serving platter. Drizzle with the Earl Grey honey glaze.