

Grilled Mini Sweet Pepper Poppers



Ingredients

1 lb mini sweet peppers (look for red, orange, and yellow for color)
8 oz cream cheese (softened)
1 cup shredded Monterey Jack or mozzarella cheese
1/2 tsp garlic powder
1/4 tsp smoked paprika
Salt and pepper to taste
Olive oil for brushing
Optional: cooked crumbled bacon or chopped green onions
Crushed blue corn tortilla chips (for a festive blue topping)



Directions

Slice mini sweet peppers in half lengthwise and remove seeds.
Brush lightly with olive oil.
In a bowl, mix cream cheese, shredded cheese, garlic powder, paprika, salt, and pepper. Stir in bacon or green onions if using.
Spoon the cheese mixture into each pepper half.
Place stuffed peppers on the grill over medium heat, using a grill pan or foil to keep them steady. Grill for 5–7 minutes until the cheese is bubbly and the peppers are slightly charred.

(Oven Option: Bake at 375°F (190°C) for 15–18 minutes until melty and golden.)

Sprinkle crushed blue corn tortilla chips on top right before serving to get that red, white, and blue theme.