

Hummus & Feta Sweet Peppers

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To prep this dish in advance, dice the remaining sweet pepper tops and store leftovers in the refrigerator or freezer for use in other dishes. Hummus and Feta Sweet Peppers are a tasty, healthy appetizer to serve at holiday parties, family get-togethers or a for a fun snack.

Timing

Prep time	Total time	Skill level
15 mins	15 mins	Easy

What You'll Need



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12 Sweet Snacking Peppers



1 cup red pepper hummus



1/4 cup feta, crumbled



2 tbsp fresh chives, minced

Directions

1. Using a sharp knife, slice the top 1/3 of each sweet pepper on a bias. Set the removed piece of pepper aside to use for a different purpose. Peppers can be cut in half, but cutting just the top third keeps the pepper stem intact, making it easier to handle as an appetizer.
2. Fill a sandwich bag with Red Pepper Hummus, seal and cut a small hole in a bottom corner of the bag. (The sealed sandwich bag will not work like a piping bag.) Pip hummus into the 12 sweet peppers.

3. Top each pepper with crumbled Feta cheese and chives. Serve cool or room temperature.