

## THE WAY THE COOKIE CRUMBLES



### Goat Cheese-Stuffed Mini Peppers

Makes 24 appetizers

I don't take the seeds or veins out of these when I make them. It hasn't been a problem.

24 miniature sweet peppers  
8 ounces soft goat cheese  
2 scallions, finely chopped  
2 tablespoons lemon juice  
Pinch salt  
Pinch black pepper

1. Adjust a rack to the middle position and heat the oven to 400 degrees. Cut a 1 to 2-inch slit down the side of each pepper. Arrange the peppers on a rimmed baking sheet, cut-side up. Roasted until softened and slightly browned, about 20 minutes. Set aside to cool slightly.
2. Meanwhile, mix the goat cheese, scallions, lemon juice, salt, and pepper. Transfer the mixture to a piping bag with a wide tip or a zip-top bag with a corner cut off. (I tried spooning the filling into the peppers once, and it didn't work at all. Piping is definitely the way to go.)
3. Squeeze the goat cheese mixture into each pepper, widening the cut in the pepper if necessary. Serve at room temperature (can be made 2 days in advance).