

Avocado Pesto Stuffed Peppers



Serves: 4-6



Cooking Time: -



Level: Easy



INGREDIENTS

10 small sweet peppers
2 ripe avocados
2 tablespoons of your favorite pesto

PREPARATION

1. Cut the stems off of the peppers and use a spoon to remove the seeds.
2. In a bowl with a fork (or in a food processor) mash up the avocados and pesto until creamy. Add a pinch of salt.
3. Using a big ziplock bag with the corner snipped off (the stronger freezer bags work the best), pipe the mixture into mini sweet bell peppers with the stems chopped off.
4. Serve as an appetizer or side dish.