

# Stuffed-Pepper Bites



Make the most of the bags of mini bell peppers cropping up at markets everywhere. Food director Lucinda Scala Quinn came up with this quick appetizer.

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<http://www.marthastewart.com/921864/stuffed-pepper-bites>

- **Yield Makes 24**

## Ingredients

- 1 pound ground meat
  - 1 cup cooked, cooled rice
  - 1 teaspoon coarse salt
  - 1 bag mini bell peppers
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- **Vietnamese Pork Filling**
    - 2 tablespoons chopped fresh cilantro leaves
    - 1 teaspoon minced garlic
    - 1 tablespoon minced lemongrass
    - 1 tablespoon minced fresh ginger
    - 1 tablespoon minced shallots

## Directions

- Mix ground meat with rice, salt, and a few flavorful ingredients.
- Spoon filling into each half of the mini bell peppers
- Broil on a baking sheet on the center rack until meat is cooked, about 8 minutes.

**NOTE:** Much better with sausage than ground pork. Do not increase quantity of meat.

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- **Greek Lamb Filling**

- 2 tablespoons chopped fresh mint
- 1 teaspoon minced garlic
- 1 teaspoon dried oregano
- 1 cup crumbled feta cheese

- **Italian Turkey Filling**

- 2 tablespoons chopped fresh flat-leaf parsley
- 1 teaspoon minced garlic
- 1 tablespoon finely grated lemon zest
- 1/2 teaspoon crushed red-pepper flakes (optional)
- 1/2 cup finely grated Parmesan cheese

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