Bell Pepper Pizza

What You'll Need

- > 4 bell peppers, halved and cored
- > 1 tbsp. extra-virgin olive oil
- > Kosher salt
- > Freshly ground black pepper
- > ½ c. pizza sauce
- > 2 c. shredded mozzarella
- ightarrow ½ c. finely grated parmesan
- > mini pepperoni
- > 1 tbsp. chopped parsley



Directions

- 1. Preheat oven to 350F.
- 2. On a sheet tray, drizzle peppers with olive oil and season with salt and pepper. Spoon sauce into each pepper half. Sprinkle with mozzarella and parmesan and top with pepperoni.
- 3. Bake for 10-15 minutes, or until the peppers are crisp-tender and the cheese is melted.
- 4. Garnish with parsley.