Hummus & Feta Sweet Peppers

What You'll Need

- > 12 Sweet Snacking Peppers
- > 1 cup red pepper hummus > ¼ 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.