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.