



## Goat Cheese Stuffed Piquillo Peppers

### INGREDIENTS

*yields approx 27-30 stuffed peppers*

16.6 oz can whole piquillo peppers  
10.5 oz goat cheese log  
8 oz. whipped cream cheese  
1 heaping tbsp chopped fresh parsley  
½ tsp fresh lemon zest  
½ tsp salt  
dash of pepper

### Dressing

1/3 c Oil  
1/4 c red wine vinegar  
2 full tbsp shallots, minced  
splash of lemon juice  
salt & pepper to taste  
Basil to garnish, optional

### INSTRUCTIONS

1. Roasted peppers of any kind sometimes have seeds. Try to remove as many as possible being as careful as possible since the pepper can be delicate.
2. Using a hand mixer, whip the goat cheese, cream cheese together, then add the parsley and lemon zest. You can also add shallots to this mixture.
3. Fill the piping with the cheese mixture using a wide tip. Fill each pepper.
4. Place them on a decorative serving platter. If serving immediately, drizzle the dressing over top. If you are making them ahead of time, cover well with plastic wrap and refrigerate. Then dress them before serving. These should be served at room temperature so remove them from the fridge 1/2 hour prior.

Note: Piquillo peppers are a Spanish red chili pepper that is sweet not hot. They can be purchased in specialty stores, like Despaña ([www.despanabrandfoods.com](http://www.despanabrandfoods.com)) or La Tienda ([www.tienda.com](http://www.tienda.com))