



## Omelet-Stuffed Peppers

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**YIELDS: 4**

**PREP TIME: 0HOURS 15MINS**

**TOTAL TIME: 1HOUR 0MINS**

### INGREDIENTS

2 bell peppers, halved and seeds removed

8 eggs, lightly beaten

1/4 c. milk

4 slices bacon, cooked and crumbled

1 c. shredded cheddar

2 tbsp. finely chopped chives, plus more for garnish

Kosher salt

Freshly cracked black pepper

### DIRECTIONS

- 1 Preheat oven to 400°. Place peppers cut side up in a large baking dish. Add a little water to the dish and bake peppers for 5 minutes.
- 2 Meanwhile, beat together eggs and milk. Stir in bacon, cheese, and chives and season with salt and pepper.
- 3 When peppers are done baking, pour egg mixture into peppers. Place back in the oven and bake 35 to 40 minutes more, until eggs are set. Garnish with more chives and serve.