

# Bacon Wrapped Mini Peppers Stuffed with Sausage



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Yield: 12 pieces

Prep Time: 15 minutes

Total Time: 1 hour

Our Sweettreats® Mini Sweet Peppers are stuffed with cooked sausage and then wrapped in bacon for an ultimate delectable appetizer!

### Ingredients:

- 12 Sweettreats® Mini Sweet Peppers, tops removed, seeds and ribs scooped out
- 3 ounces cooked hot Italian sausage cut into 12 pieces to fit inside peppers
- 6 strips bacon, cut in half

### Directions:

1. Preheat oven to 375°F. Line baking pan with parchment
2. Fill each prepared pepper with 1/4 oz of cooked sausage. Wrap half a slice of bacon snugly around each pepper and secure with toothpick. Place filled peppers on parchment-lined pan
4. Bake in preheated oven for 45 minutes or until bacon is well-cooked and crispy. Drain on paper towel to remove excess fat
5. Serve as an appetizer with drinks

### Cooking Tips:

Other kinds of sausage can be substituted for the Italian; small smoked sausage works well. DO NOT use raw sausage, as the fat released when cooking will make the bacon soggy.



#### Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 2, Amount Per Serving: Calories 519, Total Fat 35.9g (46% Daily Value), Saturated Fat 11.7g (59% Daily Value), Cholesterol 98mg (33% Daily Value), Sodium 1635mg (71% Daily Value), Potassium 928mg (20% Daily Value), Carbohydrate 14.2g (5% Daily Value), Dietary Fiber 2.7g (10% Daily Value), Sugars 8g, Protein 32g.

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