



Pesto Pepper Bites

- 1-4 ounce jar basil pesto or frozen basil pesto**
- 8-12 ounces Danish or Swedish fontina cheese
(cut in strips as needed)**
- 1-12 ounce bag mini-multicolored bell peppers**



Preheat oven to 350 degrees. Wash peppers and cut lengthwise in half (do not remove the stem). Place on a cookie sheet single layer with the cut side up.

Spoon a little pesto into each pepper half and add a small strip of the fontina cheese. Place tray in oven and bake for 15-25 minutes or until cheese melts and peppers are soft but not soggy. Serve while slightly warm.

These can be assembled ahead of time and baked just before you are ready to serve. Simple, but delicious!