



Roasty stuffed peppers

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pepper
2 eggs
1 scallion
Parmesan or provolone cheese

Instructions

The pepper must be square shaped, as it will act as a bowl for liquid ingredients. Cut the pepper in half (resulting in two 'bowls'). Add an egg and some chopped scallion to each and bake until the egg is done (about 15 minutes). Then add the cheese and let it roast.
Goes well with read meat.