

ROASTED BELL PEPPERS WITH GOAT CHEESE

Recipe From: Christa Hudson, MS, RD, LD

3 bell peppers of varying colors*

Olive oil

½ cup part skim ricotta cheese

4 oz goat cheese*

1 garlic clove, minced

¼ tsp dried oregano (¾ tsp if using fresh)*

Salt and ground black pepper to taste

*Find these ingredients at [#CapeRiverFrontMarket](#)

1. Preheat oven to 425° F.
2. Cut peppers in half lengthwise and remove the ribs and seeds. Brush peppers with olive oil and roast in the oven (top rack) cut side up for 20-25 minutes.
3. Meanwhile, in a bowl, combine remaining ingredients together and set aside until peppers are ready.
4. Divide cheese mixture among the bell pepper halves. Roast in oven for a few minutes, or until cheese mixture and peppers are thoroughly hot.

