

Red Peppers & Eggs

Ingredients:

- 2 Large Red Peppers (cut in half and seeds removed)
- 4 Eggs
- 1/4 Cup Chopped Proscuitto
- 2 T Cream
- 1/3 Cup Shredded Cheddar Cheese
- 1 T Chopped Fresh Parsley
- 2 t Chopped Fresh Basil
- Salt and Pepper to taste



Directions

In a small bowl beat eggs and cream until well mixed. Add remaining ingredients and stir well. Scoop the mix into the red pepper halves. Be sure to scoop from the bottom of the bowl so that you get some of the heavier ingredients in each spoonful. I used a muffin pan to keep my peppers from tipping over. Sprinkle with a little additional cheese before placing in oven.

Bake at 350 for about 20 minutes or until eggs are no longer runny.

