

# Stuffed Cherry Peppers



Stuffed Cherry Peppers are a vibrant and spicy snack filled with a mixture of cream cheese and herbs, wrapped in prosciutto. They're an eye-catching addition to any keto snack lineup, delivering a burst of flavor in each bite.

## Ingredients for 2 serving (US/Metric)

- **Cherry Peppers**
- **6.5 *tbsp* Cream cheese**
- **6.5 *pieces* Prosciutto**
- **7 *tsp* Fresh parsley**
- **2 *tsp* Garlic powder**
- **Salt & pepper to taste**

## Nutrition (US/Metric)

- **Protein: 18%**
- **Fat: 75%**
- **Net carbs: 8%**

## Instructions

- **Prepare Peppers:** Carefully hollow out the cherry peppers, removing seeds and membranes.
- **Mix Filling:** In a small bowl, mix cream cheese, chopped parsley, garlic powder, salt, and pepper until well combined.
- **Stuff Peppers:** Spoon the cream cheese mixture into each hollowed-out pepper.
- **Wrap with Prosciutto:** Wrap each stuffed pepper with a slice of prosciutto, securing with a toothpick if necessary.
- **Chill and Serve:** Refrigerate for at least 30 minutes before serving to allow flavors to blend.