



Worlds Best Stuffed Peppers

Ingredients

2-4 Large Red Peppers	3 Slices Prosciutto
1/3 C. Parmesan Cheese	3 Large Eggs
1/3 C. Caciocavallo or Mozzarella Cheese	Freshly Ground Black Pepper
1/3 C. Ricotta Cheese	Vito & Joe's Extra Virgin Olive Oil
1 Small Tomato (deseeded and sliced)	3 C. Breadcrumbs
3 Cloves Garlic (Chopped)	6 Basil Leaves
Fresh Parsley (Chopped)	3 T. Butter
Lemon Zest	Salt
Fresh Rosemary Sprig	

How to Prepare

Preheat Oven to 350°. In large bowl add breadcrumbs, eggs, butter, tomato, parsley, lemon zest, prosciutto, shredded cheeses, fresh rosemary, 1 T fresh ground black pepper, 1/3 C. Vito & Joe's Extra Virgin Olive Oil, and ½ t. salt (more or less to taste). Mix well until all ingredients are incorporated. Set aside.

Prep peppers. If peppers are large cut in half so you will be able to make 2 stuffed peppers out of 1 pepper. Deseed peppers; remove stem from the bottom of the peppers so they sit flat in a pan. Place peppers in pan; stuff peppers tightly. Cover with foil; bake for 30-45 minutes. Remove foil and bake 15-20 minutes.

Bon Appétit!