

Omelet-Stuffed Peppers

Ingredients

- 2 peppers, halved and seeds removed
- 8 eggs, lightly beaten
- 60ml milk
- 4 slices bacon, cooked and crumbled
- 80g grated cheddar
- 2 tablespoons finely chopped chives, plus more for garnish
- salt
- black pepper

Method

1. Preheat oven to 200C.
2. Place peppers cut side up in a large baking tray.
3. Add a little water to the tray and bake peppers for 5 minutes.
4. Meanwhile, beat together eggs and milk. Stir in bacon, cheese, and chives and season with salt and pepper.
5. When peppers are done baking, pour egg mixture into peppers.
6. Place back in the oven and bake 35 to 40 minutes more, until eggs are set.
7. Garnish with more chives and serve.