

Crab-Stuffed Peppers with Herb Cream Cheese



Ingredients:

- 4 sweet bell peppers, halved and seeded
- 8 oz lump crab meat
- 4 oz cream cheese, softened
- 2 tbsp chopped fresh herbs (parsley, chives, or dill)
- 1 tbsp lemon juice
- Salt and pepper, to taste
- 1 tbsp Oliverde Olive Oil (for drizzling)

Instructions:

- **Mix Filling:** In a bowl, combine crab meat, cream cheese, fresh herbs, lemon juice, salt, and pepper until well blended.
- **Stuff Peppers:** Spoon the crab mixture into each pepper half. Place stuffed peppers on a baking sheet lined with parchment paper.
- **Bake:** Drizzle with Oliverde olive oil and bake at 375°F (190°C) for 15–20 minutes until heated through and slightly golden on top.
- **Serve:** Enjoy these sweet, creamy, and savory peppers as a show-stopping main dish!