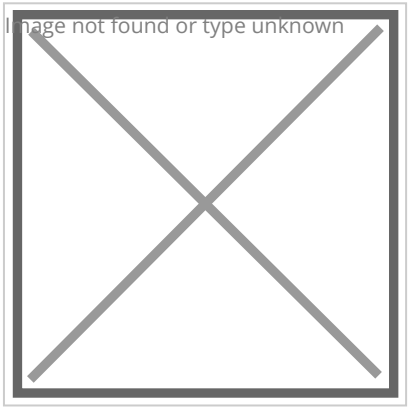
Bell Pepper Pizza



What You'll Need

- 4 bell peppers, halved and cored
- 1 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- ½ c. pizza sauce
- 2 c. shredded mozzarella
- ½ c. finely grated parmesan
- mini pepperoni
- 1 tbsp. chopped parsley

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Directions

1. Preheat oven to 350F.
2. On a sheet tray, drizzle peppers with olive oil and season with salt and pepper. Spoon sauce into each pepper half. Sprinkle with mozzarella and parmesan and top with pepperoni.
3. Bake for 10-15 minutes, or until the peppers are crisp-tender and the cheese is melted.
4. Garnish with parsley.