

Sausage Egg & Cheese Stuffed Peppers Wrapped in Bacon

INGREDIENTS

- 1 package Breakfast Sausage
- 1 Package Red Pepper Bacon
- 4 eggs
- ½ Red Onion, chopped
- 4 mushrooms, chopped
- 10 Mini Peppers, cored
- 1TBS Butter
- 1/2TSP Himalayan Salt
- 1/2TSP Spicy Everything Seasoning
- Swiss Cheese, Shredded

1. Cover cookie sheet in tinfoil and bake in oven at 400°F for about 12-15 minutes.
2. Meanwhile, cook sausage in a skillet over medium heat until done.
3. In a separate pan, melt butter and scramble eggs with onion and mushroom.
4. Combine sausage and egg mixture.
5. To assemble peppers, place on a rack and wrap with bacon, pinning with a toothpick.
6. Fill each pepper with egg and sausage mixture and sprinkle with cheese.
7. Place back in oven until cheese melts and serve sprinkles with more seasoning.