

### **Hungarian Stuffed Wax Peppers**

10 Hungarian wax peppers  
1 cup farmers cheese or ricotta cheese  
1/2 cup Romano or parmesan cheese (grated)  
2 eggs (beaten)  
1 tsp salt  
1 Tbsp parsley (chopped finely)  
2 cloves garlic (chopped finely)  
2 Tbsp olive oil

*Make a slit along each pepper, leaving both the head and tail intact. Remove the seeds and rinse out the inside of the peppers. In a bowl, combine farmer's cheese, Romano, eggs, salt, parsley, and garlic. Mix well and stuff each pepper with this filling. Place peppers on a baking sheet lined with parchment paper or sprayed with non-stick cooking spray. Drizzle olive oil over the peppers. Bake for 30 minutes at 350 degrees until the cheese is melted and peppers have started to brown.*