Bell-Pepper Pizzas for Two



Ingredients:

2 large, yellow bell peppers, halved and cored

1 tablespoon olive oil

Salt and ground black pepper

⅔ cup pizza sauce (see my fabulous recipe for pizza sauce)

1 cup shredded mozzarella

¼ cup finely grated Parmesan

½ cup mini pepperonis, or to taste (I don’t play when it comes to the pepperoni!)

Chopped fresh parsley and/or torn fresh basil leaves, to garnish (optional)

Preparation:

* Preheat oven to 350° F. On a parchment-lined baking sheet, drizzle peppers with olive oil and season with salt and pepper (I also sprinkle on a little garlic powder).

Spoon sauce onto each pepper half. Sprinkle with mozzarella and Parmesan and top with pepperoni. Bake for 15 minutes, or until the peppers are crisp-tender and the cheese is melted.

Garnish with a little finely chopped fresh parsley or torn fresh basil leaves.