



Greek Bell Pepper Nachos



1/4th of recipe (6 loaded nachos): 114 calories, 6g total fat (3g sat fat), 353mg sodium, 8g carbs, 1.5g fiber, 4.5g sugars, 7.5g protein

Blue Plan (Freestyle™) SmartPoints® value 3*

Prep: 15 minutes **Cook:** 15 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [30 Minutes or Less](#), [Four or More Servings](#)

Ingredients

12 sweet mini bell peppers (each about 2 1/2 inches long)
1/2 cup shredded part-skim mozzarella cheese
1/4 cup crumbled feta cheese
2 tbsp. chopped red onion
1/4 cup fat-free plain Greek yogurt
1 tbsp. chopped fresh mint, or more for topping
1/2 tsp. chopped garlic
1/8 tsp. salt
1/2 cup seeded and chopped tomato
1/4 cup sliced black or Kalamata olives

Directions

Preheat oven to 400 degrees. Spray a [baking sheet](#) with nonstick spray.

Slice off and discard stem ends of bell peppers. Remove and discard seeds. Slice peppers in half lengthwise. Place them on the sheet, cut sides down. Bake for 10 minutes or until soft, flipping halfway through.

Blot away excess moisture. Move pepper halves toward the center of the sheet. Top with mozzarella, feta, and onion. Bake until mozzarella has melted, about 3 minutes.

In a medium bowl, combine yogurt, mint, garlic, and salt. Mix well. Spoon over pepper halves, and top with tomato and olives.

MAKES 4 SERVINGS

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints®** values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints®** values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints®** trademark.