

RECIPE | PEPPERS



BUFFALO CHICKEN STUFFED MINI PEPPERS

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BUFFALO CHICKEN STUFFED MINI PEPPERS

Recipe created by Laura Ashley Johnson



30 min

15 min
PREP.

15 min
COOKING



24



easy

INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers
- 2 cups** chicken, cooked and shredded
- 4 oz** cream cheese
- 4 oz** cheddar jack cheese, shredded
- ½ cup** Buffalo sauce
- 2 tbsp** green onion, chopped
- 1 tsp** ranch seasoning
- Blue cheese, crumbled for garnish
- Chives, chopped for garnish
- Tortilla chips, crushed for garnish

DIRECTIONS

- 1** Pre-heat the oven to 400°F.
- 2** In a medium bowl, combine chicken, Buffalo sauce, cream cheese, cheddar jack cheese, green onion, and ranch seasoning. Mix with a fork or hand mixer until thoroughly combined.
- 3** Cut peppers into halves lengthwise, then remove the membrane and seeds.
- 4** Fill each pepper half with 1 tbsp of the filling mixture and place on a lined baking sheet. Place peppers in the oven and bake for 15-20 minutes.
- 5** Garnish cooked peppers as desired.