



RECIPE | PEPPERS

BUFFALO CHICKEN STUFFED MINI PEPPERS



30 min

15 min
PREP.

15 min
COOKING



24



easy

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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 Preheat the oven to 425°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.

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