

RECIPE | PEPPERS

# CAJUN CHICKEN WITH PEPPERS



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45 min

15 min  
PREP.

30 min  
COOKING



4



easy

## INGREDIENTS

### For the chicken:

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, cut into rings
- 8** boneless skinless chicken thighs
- 8 oz** cream cheese, cold, and sliced into 8 slices
- ½ cup** cheddar cheese, shredded
- 4** cloves garlic, minced
- Chopped parsley, for garnish

### For the Cajun seasoning:

- 1 tsp** paprika
- ¼ tsp** cayenne pepper
- ¼ tsp** dried oregano
- ¼ tsp** dried thyme
- ¼ tsp** salt

## DIRECTIONS

- 1 Preheat oven to 375°F. Mix Cajun seasoning ingredients till combined. Set aside.
- 2 In a 9 x 13 pan, place peppers on the bottom, then lay the chicken on top.
- 3 Generously sprinkle Cajun seasoning over the chicken and top with garlic.
- 4 Top each chicken with cream cheese and cheddar.
- 5 Bake the chicken uncovered at 375°F for 30 minutes.
- 6 To serve, scoop the peppers from underneath the chicken and place them on top. Garnish with parsley and serve.