



RECIPE | PEPPERS

CAJUN CHICKEN WITH PEPPERS

 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.

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