

RECIPE | PEPPERS



# CHICKEN & STUFFING PEPPERS

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Recipe created by *Laura Ashley Johnson*



**50 min**

**10 min** | **40 min**  
PREP. | COOKING



**6**



**easy**

## INGREDIENTS

**6 ct** Pure Flavor® Sweet Bell Peppers, sliced in half & deseeded  
**110.5 oz** can cream of chicken soup  
**6 oz** stuffing  
**2 cups** chicken, cooked & shredded  
**1½ cups** Swiss cheese, shredded  
**1 cup** chicken broth

**1 tbsp** olive oil  
Salt & pepper, to taste  
Cranberry sauce, for garnish

## DIRECTIONS

- 1 Preheat oven to 375°F. Brush peppers on both sides with olive oil. Sprinkle with salt & pepper.
- 2 Lay peppers skin down in a baking dish & bake for 15 minutes.
- 3 In a large bowl combine stuffing, cheese, chicken, cream of chicken soup and broth. Mix until well combined.
- 4 Spoon mixture in each pepper. Return to oven for 25 minutes until golden brown.
- 5 To serve, garnish with cranberry sauce & enjoy!