



RECIPE | PEPPERS

CHICKEN & STUFFING PEPPERS



50 min

10 min
PREP.

40 min
COOKING



6



easy

INGREDIENTS

6 ct Pure Flavor® Sweet Bell Peppers, sliced in half & deseeded
1 10.5 oz can cream of chicken soup
6 oz stuffing
2 cups chicken, cooked & shredded
1 ½ cups Swiss cheese, shredded
1 cup chicken broth

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

Recipe created by *Laura Ashley Johnson*



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!

