

**TOTAL TIME**

45 minutes

PREP TIME

10 minutes

COOK TIME

35 minutes

SERVES

8

COOKING LEVEL

Easy

RECIPE | PEPPERS

MINI PEPPER POPPERS

INGREDIENTS

- 2 lbs Pure Flavor® Aurora Bites Mini Sweet Peppers
- 6 strips of bacon (cut into ¼ - inch strips)
- 2 cups chicken, shredded
- ½ cup mayonnaise
- ½ cup Buffalo sauce

DIRECTIONS

1. Place the cut bacon on a parchment paper lined baking sheet. No need to preheat the oven. Set temperature to 350° F, place bacon in the oven and bake for 20 minutes. While bacon is cooking, prep the peppers.
2. Slice about ⅓ of the top (lengthwise) of each pepper to create a little boat to hold the filling. Remove the seeds and leave the stems intact.
3. Check for the bacon for crispiness, remove baking sheet from oven when done. Transfer bacon to a paper towel lined plate and set aside.
4. Combine the shredded chicken, crispy bacon, mayo and buffalo sauce in a large bowl. Mix the ingredients to together until well coated.
5. Set the oven to 425° F. Using a small spoon or fork, fill each pepper with the chicken mixture. The peppers should be full, but not overflowing. Set peppers on a parchment lined baking sheet.
6. Once all peppers are filled, set the baking sheet in the fridge to chill/set for 1 hour.
7. When they're ready, place the peppers in the oven and bake for 10-12 minutes. Once you can see the mixture starting to bubble, they're done.

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