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STUFFED PEPPERS WITH CHICKEN

4 tsp. **Southwest Stuffed Pepper Seasoning**

1 ½ lbs. (.680 kg) cooked chicken, shredded or cubed

1 can (439 g / 15 oz.) pinto beans, undrained

2 cups shredded Tex-Mex cheese, divided

3 large red, green and/or yellow bell peppers, cut in half lengthwise; seeded

Preheat oven to 400°F. Line a large, rimmed baking sheet with parchment paper. In a bowl combine chicken, seasoning mix, undrained beans and 1 cup cheese. Mix well to combine. Divide chicken mixture among pepper halves and bake for about 30 minutes, until peppers are soft. Remove from oven and top with remaining cheese. Continue baking for 5 minutes.



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