



SWEET N' SPICY STUFFED PEPPERS

200g (.2 kg) ground chicken

2 Tbsp. Olive Oil

1 tsp. **Sunset Seasoned Salt**

1 box **Sweet & Spicy Peach Jalapeno Cheeseball Mix** (use both mix and topping)

¼ cup **Peach & Mango Habanero Salsa**

1 ½ cups cooked rice

15 oz. can tomato sauce

1 small can black beans, rinsed and drained

1 can kernel corn, drained

6 - 7 large bell peppers

2 cups shredded white Cheddar cheese

In a large skillet, add olive oil and add chicken. Brown ground chicken over medium-high heat with **Sunset Seasoned Salt**; drain. Stir in remaining ingredients. Wash peppers, cut off tops and seed. Place peppers in a greased casserole dish. Fill each pepper with chicken mixture. Cover; bake at 350°F for 40 minutes. Remove from oven, sprinkle with cheese; continue baking, uncovered, for 5 minutes or until cheese melts



- **Sunset Seasoned Salt**
- **Sweet & Spicy Peach Jalapeno Cheeseball Mix**

- **Peach & Mango Habanero Salsa**