



Buffalo Chicken Stuffed Peppers

Prep Time: 20 min

Cook Time: 1 hour

Serves: 4

NUTRITION FACTS, PER SERVING:

374 calories

18.9 g fat

613 mg sodium



DIRECTIONS:

INGREDIENTS: **** Items not included in kit**

- 6-8 poblano peppers
- Non-Stick Cooking Spray**
- 1.5lbs. chicken breast (cooked & shredded)
- 1 TB olive oil**
- Salt & Black Pepper**
- 1/4 cup Frank's Buffalo sauce
- 1 1/2 cups Monterey jack cheese, shredded
- Blue cheese salad dressing
- 1/2 cup green onion tops, chopped

TACO-SEASONED RICE

- 1 cup long grain white rice
- 1 TB low-sodium taco seasoning, measure out
- 8 oz. can tomato sauce
- 1.5 cups water**

1. Preheat oven to 425 degrees. Spray a baking sheet with **cooking spray** and lay thawed **chicken breast** on pan and coat both sides evenly with a **drizzle of olive oil** and a **pinch of salt & pepper**. Bake for 20-25 minutes or until internal temperature reaches 165 degrees F. Shred chicken using two forks or slice and chop into small pieces. In a medium bowl, mix the cooked chopped or shredded chicken, **1/4 cup Frank's Buffalo sauce** and **1 1/4 cups shredded cheese** together.
2. On a separate baking sheet coated with **cooking spray**, place whole **poblano peppers** and roast in the oven for 15-20 minutes until the skin is bubbly. Remove from oven and carefully peel/scrape the loose, dark, waxy skin off as much of the peppers as possible and discard. Cut a slit in the peppers and use the tip of the knife to sever the seeds from the top of the pepper then remove the seeds. Keeping peppers in a bowl type shape to stuff or cut completely in half and chop if making casserole style.
3. **Taco-Seasoned Rice:** Combine **1.5 cups water**, **8 oz. can tomato sauce**, and **1 TB taco seasoning** in a medium sauce pan with a lid. Add rice and bring to a boil. Reduce to medium-low heat, cover, and cook for 10 minutes. Remove from heat and fluff with fork.
4. **STUFFED STYLE:** Scoop a portion of the cooked **Taco-seasoned rice** into each **pepper**, pressing lightly to fill out the bottom of the peppers then top with the **chicken mixture**. Place on a baking sheet and bake for 10-12 minutes, until bubbly and golden.
CASSEROLE STYLE: Spray a baking dish with **non-stick cooking spray**. In a large bowl, combine chopped roasted **peppers**, cooked **Taco-Seasoned rice**, and **chicken mixture**. Toss to combine and pour into prepared baking dish. Bake for 10-12 minutes, until bubbly and golden.
5. Once the **stuffed poblano peppers/casserole** comes out of the oven, drizzle the tops with the **blue cheese dressing** and sprinkle with **chopped green onions**.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.



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