

Grilled Peppers with Chicken Santa Fe

Crisp-tender grilled bell pepper halves, stuffed with a delicious Chicken Santa Fe rice and shredded Mexican cheese blend

Yield:

8 stuffed pepper halves

Ingredients:

4 large bell peppers (any color), halved with stems and seeds removed

Olive oil

1 clove garlic, minced

1/2 cup diced onion

1/2 cup diced fresh tomato

1/4 cup chopped bell pepper (any color)

6 cups hot cooked rice*

2 grilled chicken breasts (freshly grilled or leftover), thinly sliced

1 teaspoon salt (or more to taste)

1/4 teaspoon black pepper

2 tablespoons chopped fresh cilantro

For serving:

Chopped fresh cilantro, optional

Sliced green onions, optional

Shredded Mexican cheese blend

Your favorite hot sauce (we like Cholula or Tapatio)

Instructions:

1. Preheat grill or prepare charcoal grill. Brush oil on the rims of the cut pepper halves (oil on the cut part). Grill

peppers cut-side-down on MEDIUM for about 6 minutes. Then flip and grill on LOW for an additional 5 minutes or so. You want the peppers to be crisp-tender and with some dark grill marks (but not burnt).

2. Heat a large heavy skillet (I use cast iron) over medium heat. Put a couple tablespoons of oil in the skillet, and then add the garlic, onion, tomato, and bell pepper. Saute for a couple minutes. Add the grilled chicken, rice, salt, and pepper, and toss everything together. Saute until everything is hot. Toss in the fresh cilantro and stir. Add additional salt if needed (taste).

3. To serve, place the grilled pepper halves on plates and stuff with (or spoon in) the fried rice mixture. Top with fresh cilantro, green onions, shredded cheese, and hot sauce. Enjoy!



This recipe is from Tammy's Recipes.