

# 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!



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This recipe is from Tammy's Recipes.