

## Chicken Stuffed Peppers

These peppers come out tender crisp. If you like a softer pepper, boil in water for 2 minutes before stuffing and baking.

### Ingredients:

- 2 cups cooked, shredded chicken
- 8 ounces cream cheese, room temperature
- 4 ounces monterey jack, grated
- 4 ounces cheddar, grated
- 1 jalapeno, minced
- 2 teaspoons ground cumin
- 1 teaspoon salt
- 1/4 cup salsa
- 4 bell peppers, any color



### Preparation:

1. Preheat oven to 350 degrees.
2. Slice peppers in half and remove the seeds and membrane. Place in a 9x13 baking dish.
3. Add chicken, cream cheese, monterey jack, cheddar, jalapeno, cumin, salt, and salsa to a medium mixing bowl and stir well to combine.
4. Spoon chicken mixture evenly into each halved pepper.
5. Cover tightly with foil and bake for 40 minutes.
6. Serve immediately.