



GLASSES
GOES
GLUTEN
FREE



CHIPOTLE CHICKEN STUFFED PEPPERS

FAST AND SPICY WAY TO REPURPOSE YOUR LEFTOVERS

YOU WILL NEED:

- 3 sweet peppers, cut in half and seeded
- 1 Tablespoon oil
- ½ cup diced red onion
- 1 ½ teaspoons minced garlic
- ½ cup rinsed and drained black beans
- 1 chipotle pepper in adobo + 1 teaspoon of adobo sauce
- 2 Tablespoons cream cheese
- ¾ cup chicken stock
- 1 can Rotel tomatoes + green chilies
- 1 teaspoon cornstarch
- 2 cups cooked rice (brown or white)
- 2 cups cooked chicken, cubed or shredded
- 2 handfuls of spinach
- Cilantro, sharp cheddar & avocado for garnish

- 1 Preheat oven to 425 degrees. Place the sweet peppers (inside facing up) in a large glass baking dish and set aside.
- 2 In a large skillet, saute onions in oil over medium heat. Add in garlic and black beans and continue sauteeing for another 5 minutes.
- 3 Mince chipotle pepper and add into skillet with adobo sauce and cream cheese. Stir until cream cheese melts.
- 4 Pour in chicken stock, tomatoes with chilies, and cornstarch. Bring to a simmer. Stir in rice, chicken and spinach until well combined. Turn off heat.
- 5 Fill each pepper with chipotle chicken filling. Cover baking dish tightly with foil and bake for 20 -30 minutes or until peppers have softened. Sprinkle with cilantro, cheese or avocado, if desired.