

Grilled Nugget Stuffed Peppers

Ingredients:

2 12-count Chick-fil-A® Grilled Nuggets

3 bell peppers (or any color pepper)

1 10oz can diced tomatoes (Rotel for extra flavor if desired)

1 14oz can green chiles

Olive oil

1 cup cooked rice

$\frac{3}{4}$ cup cheese (+ additional cheese to your liking as a finishing touch)

*Alternatives: feel free to season items to your liking; add more items such as onions or black beans or substitute the rice with quinoa



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Preheat the oven to 375°.
2. Wash the peppers, cut off the tops and remove the seeds & thick white membrane on the inside of the pepper.
3. Dice the pepper tops that you just cut off (excluding the seeds, stem and membrane that are attached to the top).
4. In a large skillet combine a teaspoon of olive oil, the diced pepper tops and the cans of diced tomatoes and hatch green chiles (feel free to add onions if you desire). Cook until most of the liquid has evaporated.
5. Chop the Chick-fil-A® Grilled Nuggets.
6. In a large bowl, combine the skillet mixture, Chick-fil-A® Grilled Nuggets, rice and cheese.
7. Spoon mixture into the three bell peppers.
8. Place stuffed peppers in a dish and then in the oven. Cook for thirty minutes.
9. Top peppers with cheese to your liking and bake for an additional ten minutes.