

# Chicken & Cream Cheese Stuffed Peppers

Who doesn't LOVE stuffed peppers? Well if you do then this recipe is a must try! You can swap out the chicken breast for our canned chicken as well!

**Course**           Appetizer, Main Dish  
**Cuisine**           American

**Servings**                 **Prep Time**                 **Cook Time**  
4-8 PEOPLE                 20 MINUTES                 30 MINUTES

## Ingredients

- 4                    Bell Peppers (any color)
- 1 lb                Shredded Chicken Breast (cooked)
- 8 oz                Cream Cheese (softened)
- 4 oz                Monterey Cheddar Cheese (shredded)
- 4 oz                Cheddar Cheese (shredded)
- 14 oz can         Diced Green Chilis
- 1 1/2 tsp         Cumin
- 2 cups             Water
- 1/4 cup            Salsa
- 1 cup              Corn (fresh/frozen)
- Salt & Pepper to Taste

## Instructions

1. Cook Chicken breast in water- remove & shred.  
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2. In a large bowl: combine chicken, cream cheese, 1/2 the shredded cheeses, green chilis, cumin, salt, pepper, & salsa. Mix well.  
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3. Slice the bell peppers in half (top to bottom), cut out stem, remove seeds & veins.  
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4. Stuff peppers with chicken mixture & sprinkle with the remaining cheese.  
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5. Bake in a greased baking dish for 25-30 minutes at 350 degrees (until peppers are tender and filling is heated through)