

THE CULINARY

Playground



Mexican Stuffed Peppers

- 1 1/2 large bell peppers, any color - sliced lengthwise, tops, seeds, and membranes removed
- 1/3 cup tomato sauce
- 1/4 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/2 cup rice, cooked
- 1/4 cup black beans, drained and rinsed
- 1/4 cup sweet corn
- 1 scallion, snipped thin
- 1/4 cup shredded cheese; cheddar or colby jack (plus a pinch for topping)

Preheat oven to 350 degrees F

In a large bowl combine tomato sauce, chili powder, cumin and salt and stir until combined. Add rice, black beans, corn and scallion, stir gently to combine. Fold in the cheese.

Spoon rice mixture into bell pepper; arrange pepper in baking dish.

Sprinkle each pepper with a pinch of cheese.

Bake in the preheated oven until cheese is melted and bubbling and pepper is tender,
about 25-30 minutes.