



CHRISTOPHER CREEK

Spice Company

“Be Mine” Stuffed Peppers

Makes 2 Servings

Fowl Rub

- 2 Boneless Skinless Chicken Breasts
- 2 large Green Bell Peppers
- 1 small Yellow Onion, diced
- 8oz White Mushrooms, cleaned & sliced
- 2 cloves Garlic, minced
- 1 cup cooked Brown Rice
- 1 jar Marinara Sauce
- 2 cups Mozzarella Cheese
- Olive Oil
- Flat Leaf Parsley (optional)



In a medium sauce pan add the jar of marinara sauce, bring to a boil, reduce heat and gently reduce until thick...about 45 minutes, stirring often.

Cut off the tops of the green peppers and clean out all the seeds. Bring a large pot of water to a rolling boil and cook the peppers for 3 minutes. Remove from the water and let drain.

In a sauté pan, add 1 tablespoon olive oil over medium-high heat. Liberally season chicken breasts with Fowl Rub and cook until done...about 6 minutes per side. Let cool for 15 minutes. After resting, chop chicken breasts and set aside.

In the same sauté pan add the onion and mushrooms, cook for 5 minutes. Add the garlic and cook for an additional minute.

In a large bowl add the chopped chicken, onions, mushrooms, garlic, brown rice, 1 cup mozzarella cheese and 2 tablespoons chopped flat leaf parsley. Mix well and add mixture evenly to the peppers.

Place the peppers on a cookie sheet, top with the remaining cheese and bake in preheated oven for 30 minutes at 375 degrees until cheese is bubbly and starting to brown.

Finish off the peppers with a nice ladle of marinara sauce. Light a candle, pour the wine and have a great evening...Enjoy and Happy Valentine's Day!

Click Here ➡ www.CabinChili.com

P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811