

# CREAMY STUFFED PEPPERS

Preparation: **15 mins.** | Cooking: **1 hour** | Servings: **4**

## INGREDIENTS

*4 bell peppers, cut in half lengthwise*  
*2 green onions, thinly sliced*  
*1 (10 oz.) package of frozen spinach, defrosted*  
*1 (8 oz.) block of cream cheese, softened*  
*3 cups shredded cooked chicken*  
*2 cups shredded cheddar cheese, divided*  
*1/2 cup sour cream*  
*1/2 tsp. paprika*  
*Kosher salt*  
*Freshly ground black pepper*



## INSTRUCTIONS

Preheat oven to 400°. Place bell peppers cut side up in a 9-by-13-inch baking pan. In a medium bowl, combine cream cheese and sour cream. Add chicken, spinach, 1 cup cheese, green onions, and paprika, and stir until combined. Season with salt and pepper. Divide mixture between bell peppers, and top with remaining cup of cheddar. Cover with foil, and bake until peppers are tender, 30 minutes. Remove foil, and bake 10 minutes more.