



Cheesy Stuffed Peppers

Ingredients:

- 3 cups Tillamook Farmstyle Sharp Cheddar Shreds
- 24 multi-colored baby bell peppers (or sweet peppers), halved and de-ribbed
- 2 tbsp olive oil
- 2 cloves garlic, diced
- ½ yellow onion, diced
- 1 lb. chicken sausage (or Italian/turkey sausage)
- 2 tbsp tomato paste
- 1 cup fresh or frozen corn kernels
- 1 15 oz. can cooked black beans, liquid drained
- 2 7 oz. cans roasted green chilis, chopped
- 1 28 oz. can crushed tomatoes
- 1 cup long grain rice, cooked
- 2 tsp cumin
- 2 tsp chili powder
- 2 tsp paprika
- 2 tsp kosher salt
- 1 tbsp chives, chopped

Preparation

1. Preheat the oven to 350°F and prepare a baking sheet.
2. In a large Dutch oven, heat oil over medium high and cook garlic and onions until translucent (about 5 minutes).
3. Add your choice of sausage, breaking it apart with a wooden spoon. Cook for five minutes before adding the tomato paste and mix.
4. Add corn and cook until the kernels darken in color (about four minutes).
5. Add black beans, green chiles, crushed tomatoes and cooked long grain rice.
6. Mix in the seasonings and some salt and pepper. Cook for two minutes, stirring constantly.
7. Return to your baking sheet and stuff each halved pepper with the prepared mixture.
8. Top with a generous handful of Tillamook Farmstyle Sharp Cheddar Shreds and bake for 15-20 minutes, or until the cheese is bubbling.