

Buffalo Chicken Stuffed Peppers

(serves 4)

INGREDIENTS:

- 2 tablespoons extra virgin olive oil
- 1 carrot, peeled and minced
- 1 stalk celery, minced
- ½ onion, minced
- 1 pound ground chicken breast
- ¼ package ranch dip mix
- ½ cup buffalo sauce
- ¼ cup plus 4 teaspoons blue cheese crumbles, divided
- nonstick cooking spray
- 4 green peppers, tops cut off, seeds and ribs removed
- 6 slices provolone cheese, halved

DIRECTIONS:

- Preheat your oven to 375°.
- Heat the olive oil in a skillet over medium-high heat.
- Once the oil is hot, add the carrot, celery, and onion.
- Stir and cook until tender, about 7 minutes.
- Push the veggies to one side of the skillet.
- Add the chicken to the other side and break up with a wooden spoon.
- Sprinkle the ranch mix over the chicken.
- Cook the chicken until no longer pink, stirring occasionally.
- Mix the veggies into the chicken.
- Pour in the buffalo sauce and stir.
- Remove the skillet from the heat and add ¼ cup of the blue cheese.
- Stir again.
- Coat a baking dish with the cooking spray.
- Place the peppers in the dish.
- Put half a slice of provolone on the bottom of each pepper.
- Fill each pepper with the buffalo chicken mixture.
- Sprinkle a teaspoon of blue cheese on top of each pepper.
- Finish each pepper with a full slice of provolone.
- Bake covered for 30 minutes.
- Remove the cover and bake until the cheese on top is bubbly and golden brown, about 5-10 more minutes.