

# SOUTHWEST RICE STUFFED PEPPERS

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COOK TIME: 1 HR | SERVINGS: 4

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## *ingredients*

2 cups cooked white rice  
1 cup canned chili beans  
1 cup fire-roasted corn  
1 bunch chopped scallions  
4 halved bell peppers  
3/4 cup grated pepper jack cheese  
1/2 cup water  
sour cream as desired for topping  
cilantro as desired for topping

## *directions*

Combine 2 cups cooked white rice with 1 cup each canned chili beans and fire-roasted corn and 1 bunch chopped scallions. Stuff 4 halved small bell peppers with the rice mixture and top with 3/4 cup grated pepper jack cheese; arrange in a baking dish and pour 1/2 cup water around the peppers. Cover with foil and bake at 400 degrees F until tender, 30 to 35 minutes. Uncover and bake until browned, 10 minutes. Top with sour cream and cilantro.

