

Fritos® Stuffed Bell Peppers





Ingredients

- 1/2 bag (9.25 oz bag) Fritos® Original Corn Chips
- 6 large bell peppers in a medley of colors, halved vertically and seeded
- 1/4 cup olive oil, divided
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 lb lean ground turkey
- 1/2 lb raw chorizo sausage (about 3 or 4), casings removed
- 1 onion, diced
- 2 cloves garlic, minced
- 1 tsp taco seasoning
- 1 can (14 oz) diced tomatoes (with juice)
- 1 cup black beans, drained and rinsed
- 1/2 cup frozen corn, thawed
- 1/4 cup tomato paste
- 1 1/4 cups cooked rice
- 1 jalapeño pepper, seeded and thinly sliced
- 3 cups shredded Cheddar cheese

How to make it

1. Preheat oven to 425°F. Line large baking sheet with parchment paper.
2. Nestle peppers cut sides down on baking sheet. Drizzle with 2 tbsp oil and season with salt and pepper.
3. Bake for 10 to 15 minutes or until just tender and peppers still hold their shape (leave oven on).
4. Meanwhile, in large skillet set over medium-high, add remaining oil. Add turkey, chorizo,



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
30 minutes	40 minutes	-	6

Made with



Fritos® Original Corn Chips

onion, garlic and taco seasoning; cook, stirring occasionally, for 8 to 10 minutes or until turkey starts to brown. Stir in tomatoes with juice, black beans, corn and tomato paste; bring to a boil. Stir in rice and reduce heat to medium. Cook, stirring occasionally, for 3 to 5 minutes or until heated through.

5. Spoon hot turkey mixture evenly into peppers. Sprinkle evenly with Fritos® Original Corn Chips, jalapeño and cheese.
6. Bake for 10 to 15 minutes or until cheese is golden brown and bubbling.