



CHIPOTLE VEGETABLE CHILI STUFFED PEPPERS



Tri-color bell peppers stuffed with **Whitey's Chipotle Garden Vegetable Chili** and white rice, baked until charred and garnished with chopped cilantro.
Yield: 16 Servings

Ingredients:

1 – 5lb. Bag	Whitey's Chipotle Garden Vegetable Chili [#48358], Prepared According to Package Directions
8 Cups	White Rice, Prepared
16 Each	Tri-Color Bell Peppers, Stem & Seeds Removed
Garnish	Cilantro, Chopped

Directions:

1. Preheat an oven to 400°F.
2. Fold the white rice into the **Whitey's Chipotle Garden Vegetable Chili**.
3. Pour an even amount of the chili mixture into each bell pepper, then place them in a baking dish.
4. Bake for 18-20 minutes, or until the peppers are softened.
5. Garnish with cilantro.

