

# Fiesta Stuffed Peppers

prep 10min ★ cook 20min ★ servings 4

## INGREDIENTS

4 bell peppers, tops sliced off  
cans black beans, rinsed  
2 ears corn, kernels stripped  
3/4 c grated pepper Jack  
3 scallions, thinly sliced  
2 tsp chili powder  
dash hot sauce  
kosher salt

## INSTRUCTIONS

Preheat oven to 350 degrees F. In a large pot of simmering water, steam peppers until tender, 5 to 7 minutes, then drain and let cool. Once cool, halve and arrange in a large glass baking dish.

Meanwhile, in a large bowl, combine black beans, corn, 1/2 cup pepper jack, 2 scallions, chili powder, and hot sauce and season with salt.

Spoon black bean mixture into bell peppers and sprinkle with more cheese. Bake until cheese is melted and mixture is warmed through, 7 to 10 minutes.

Garnish with scallions and serve.

