

Creole Stuffed Pepper

Creole Stuffed Pepper

- 1 [HMR® Chicken Creole Entree](#)
- 1 whole red, green, or yellow bell pepper
- 2 cups fresh spinach
- ½ cup canned, diced tomatoes
- 1 teaspoon minced garlic

1. Cut the top off the pepper and remove the core and seeds.
2. Sauté spinach and garlic in nonstick cooking spray for 3–5 minutes, until spinach is wilted.
3. Combine entree, spinach, and diced tomatoes.
4. Fill the pepper with the mixture.
5. Bake at 400 degrees for 15 minutes. (For a softer pepper, steam first for 5 minutes.)
6. Optional: Add salsa to taste.

Calories: 265
Vegetable Servings: 2

**Try These Other Veggie
Mix-ins:** Corn, green
beans, or your favorite
vegetables