

BUFFALO CHICKEN-STUFFED PEPPERS

INGREDIENTS

- 4 bell peppers - halved, seeds and cores removed
- 1 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 1/2 large onion, chopped
- 2 cloves garlic
- 3 cup shredded rotisserie chicken
- 1/2 cup hot sauce (preferably Frank's Red Hot)
- 2 cup shredded Gorgonzola cheese (for Maintenance only)
- Ranch dressing - for drizzling
- 2 tbsp. freshly chopped chives

PREPARATION

1. Preheat oven to 400°F. Place bell peppers cut side up on a large baking sheet and drizzle all over with olive oil. Season with salt and pepper.
2. In a large skillet, take olive oil over medium heat, add onion and cook until tender, for about 5 minutes.
3. Add garlic and cook until fragrance comes out, for 1 minute more.
4. Add shredded chicken and hot sauce and toss until well combined.
5. Cook until the mixture comes to a simmer, then remove from heat.
6. Divide chicken mixture between pepper halves. Top with cheese and bake until cheese is melted and peppers are crisp-tender, for 20 to 25 minutes.
7. Drizzle each stuffed pepper with ranch dressing and sprinkle with chives.
8. Serve and enjoy!

