

CHIPOTLE MAC & CHEEZ STUFFED PEPPERS

Serves 8
Prep: 15 minutes // Cook: 30 minutes

Calories: 290; Fat: 12g; Saturated Fat: 4g; Carbohydrate: 29g; Fiber: 3g; Protein: 17g; Cholesterol: 40mg; Sodium: 250mg

Ingredients:

- 8 Cubanelle peppers
- 2 tablespoons + 1 teaspoon **Wildtree Roasted Garlic Grapeseed Oil**, divided
- ½ pound small shell pasta
- ½ pound boneless, skinless chicken breasts, diced
- 2 teaspoons **Wildtree Spicy Chipotle Ranch**, divided
- 2 Roma tomatoes, diced

- ½ cup low fat milk
- ⅔ cup **Wildtree Kids Cheez Blend**
- ½ cup shredded pepper jack cheese

Food Tip:

Cubanelle peppers are sweet, with a thinner flesh compared to a bell pepper, which means less water. Poblano peppers work great in this recipe, too!



Wildtree™
simple. healthy. natural.

***BE SURE TO READ ALL THE DIRECTIONS BEFORE COOKING. YOU'LL THANK US AFTER!**

Tools you'll need:

- Sheet pan
- Foil
- Measuring spoons
- Brush
- Knife
- Cutting board
- 10-inch nonstick skillet
- Wooden spoon or rubber spatula
- Measuring cups
- Medium pot
- Strainer
- Mixing bowl



1 Heat oven to 400°F. Lay the peppers out on a foil-lined sheet pan making sure to orient them so that they lay flat easily. Leaving the stem intact, use a paring knife to remove the top ¼ of the pepper and discard. Scoop out the ribs and seeds. Brush peppers using 2 tablespoons **Roasted Garlic Grapeseed Oil**. Place cut-side down on the sheet pan and roast for 15-20 minutes or until tender.



2 Season chicken with 1 teaspoon **Spicy Chipotle Ranch**. Heat remaining 1 teaspoon **Roasted Garlic Grapeseed Oil** in a 10-inch skillet over medium-high heat. Add the chicken and sauté for 5 - 7 minutes or until golden brown and cooked through: 165°F.



3 Add tomatoes, milk, **Kids Cheez Blend** and remaining **Spicy Chipotle Ranch**; stir until combined. Cook over medium heat for about 5 minutes until sauce starts to thicken.



4 Meanwhile, prepare pasta according to package directions. Drain and toss with chicken mixture.



5 Preheat broiler. Stuff roasted peppers with pasta mixture and top with pepper jack cheese. Broil 4-5 minutes or until cheese is melted and bubbly.



6 Garnish with cilantro.