



## Recipe Details

Recipe Name - Southwest Stuffed Pepper

Recipe Steps -

### Ingredients

- 3 cups cooked brown rice
- 2 cups frozen corn
- 1 (15 oz) can black beans, drained and rinsed
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp BBQ rub
- 2 Tbsp. nacho spice nutritional yeast
- 4 peppers
- Salsa of your choice

### Instructions

- 1) Cut tops off of peppers
- 2) Wash and de-seed peppers
- 3) Place peppers in a small casserole dish
- 4) Mix together all other ingredients except salsa
- 5) Place mixture into cleaned peppers
- 6) Drizzle salsa of choice onto peppers, leaving a bit in the bottom of the dish, about 1 cup
- 7) Cover peppers with parchment, then cover with foil
- 8) Bake at 350 degrees for 1 hour, 10 minutes
- 9) Enjoy!

