

Dinner

RECIPE CARD

Mexican Style Stuffed Peppers (Serves 2)

RECIPE NAME

Dinner

MEAL TIME

15 minutes

PREP TIME

35 minutes

TIME TO COOK

If you have any leftover rice mix, serve it on the side with your favourite veggies!

NOTES

Approx. 468kcal
per serving

CALORIES

INGREDIENTS

- ★ 2 large mixed Peppers, *halved*
- ★ Oil for drizzling
- ★ 2 x 250g pouches Lime & Coriander rice, *cooked*
- ★ 400g can Black Beans, *drained and rinsed*
- ★ 6 Mexican-style Chilli Cheese slices (*use regular cheddar or Monterey jack, if you like*)
- ★ 150g fresh Guacamole

METHOD



Heat the oven to 220C/200C fan/gas 7.



Remove the seeds and any white pith from the peppers and arrange, cut-side up, in a roasting tin. Drizzle with oil and season, then bake for 20 mins.



Combine the rice and beans.



Remove the peppers from the oven and fill with the rice mixture. Top each with a slice of cheese and bake for 10-15 minutes more, until the cheese has melted and the filling is hot. Top with spoonfuls of guacamole.