

# Stuffed Red Peppers



Serves 4

2 large red bell peppers, cut into lengthwise quarters (to function as a scoop)

2T butter, divided use

1 green onion, thinly sliced, including 2" of green top

3c corn kernels, about 5 ears fresh, or frozen

2 large tomatoes, peeled, seeded and diced

6oz Mozzarella cheese, shredded, divided use

2T basil leaves, fresh, finely diced

2/3c bread crumbs, seasoned

salt and pepper

paprika

Preheat oven to 350. Lightly butter baking dish just large enough to hold peppers.

Melt remaining butter in large skillet. Add green onions, corn and tomatoes. Cook for about 3 minutes.

Turn off heat. Stir in cheese (reserve about 3T for garnish), basil and about 1/2 of the bread crumbs. Season to taste with salt and pepper.

Fill red bell pepper quarters with corn mixture. Top with remaining bread crumbs and remaining Mozzarella cheese. Garnish with paprika.

Place filled bell peppers in baking dish and add a couple tablespoons of water to dish.

Bake 10 minutes until cheese is melted and bread crumbs are toasted.

Prepare Ahead Tip

Assemble peppers and keep covered in refrigerator for up to 24 hours.

**Debbie Spangler ~ Certified Personal Chef**

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