

Peppers Ole^o motherof5 #13461 Recipe Zaar

4 large bell peppers or Giant Marconi, halved and seeded

Filling:

2 cups cooked rice

1 cup shredded sharp cheddar cheese

½ cup sour cream

11 oz. can corn w/ red and green peppers

15 oz. can spicy chili beans, undrained



Garnish:

½ cup picante salsa

8 tortilla chips



Heat the oven to 350 degrees. In a medium bowl, combine all the filling ingredients. Spoon a heaping ½ cup of filling in to each pepper half. Place the filled peppers into an ungreased 9x13 inch baking dish. Cover with foil and bake at 350 degrees for 50 to 60 minutes or until the peppers are tender.

Garnish each pepper with 1 tablespoon of salsa and a tortilla chip.