



5-INGREDIENT MEXICAN QUINOA STUFFED PEPPERS

★★★★★ 5 from 1 reviews

🕒 prep time: 20 MINUTES 🕒 cook time: 30 MINUTES

🕒 total time: 50 MINUTES 🍴 yield: 6 SERVINGS 1X

DESCRIPTION

These 5-Ingredient Mexican Quinoa Stuffed Peppers are made with fresh and healthy ingredients, they are vegetarian (yet filling!), and so tasty!

INGREDIENTS

SCALE 1x 2x 3x

6 medium bell peppers (any color), tops cut off and cores removed
1 package [Morningstar Farms Chipotle Black Bean Crumbles](#), cooked according to package instructions
3 cups cooked quinoa
2 cups (8 ounces) freshly-shredded Pepper Jack cheese
1 cup good-quality salsa (I used a salsa verde with corn)
optional toppings: chopped fresh cilantro, diced avocado, extra cheese

INSTRUCTIONS

- 1 Preheat oven to 350 degrees F. Arrange the peppers in a 9 x 13-inch baking dish so that the cavity side is facing up.
- 2 In a large mixing bowl, stir together the cooked black bean crumbles, cooked quinoa, **1 1/2 cups** shredded cheese and salsa until combined. Spoon the mixture evenly into the cavities of the six bell peppers. Sprinkle the tops with the remaining **1/2 cup** shredded cheese.
- 3 Bake uncovered for about 25-30 minutes, or until the peppers are cooked and soft and the cheese is all melted. Serve immediately, topped with optional toppings if desired.

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