Skinny Enchilada Stuffed Bell Peppers



Ingredients

* 5 large bell peppers, I used and array of different colors
* 1.5 pounds ground turkey
* 15 oz. can black beans, drained and rinsed
* 1 cup corn
* 2 cups shredded cheddar cheese
* 10 oz. can enchilada sauce
* 1 teaspoon cumin
* 1 teaspoon salt

Instructions

1. Preheat the oven to 350 degrees F.
2. Carefully cut off the tops of the bell peppers and hollow out the insides. Chop up the tops and place in a large mixing bowl, set aside. Place the bell peppers in a greased 7x11 baking pan and set aside.
3. In a large skillet, brown turkey until cooked through and juices run clear.
4. Place turkey in a large mixing bowl and add black beans, corn, cheese, enchilada sauce, cumin and salt and stir to evenly combine ingredients.
5. Stuff each bell pepper to the top rim. Once each bell pepper is stuffed cover pan with foil.
6. Bake at 350 degrees F for 1 hour. Remove pan and foil and sprinkle tops with cheese and return to oven to bake uncovered an additional 5 minutes until cheese is melty on top.

Recipe adapted from Chef in Training <https://www.chef-in-training.com/2015/01/enchilada-stuffed-bell-peppers/>