

Noreen's Kitchen

Curried Chicken Stuffed Peppers

Ingredients

2 pounds ground chicken	1 cup loosely packed cilantro
4 strips thick cut bacon, cut in pieces	2 1/2 tablespoons curry powder
28 ounce can tomato puree or tomato sauce	1 teaspoon salt
1 medium onion, chopped	1/2 teaspoon cracked black pepper
1 cup shredded carrots	1/4 cup dark raisins (optional)
1 cup celery, chopped	1/4 cup golden raisins (optional)
4 cloves garlic, chopped	3 or 4 large bell peppers cut in half.
1 granny smith apple, chopped	

Step by Step Instructions

Preheat oven to 350 degrees.

Wash and cut peppers in half. Place in a glass baking dish with a bit of water and place in the microwave for 5 minutes. Set aside.

Cook bacon in a large skillet until it is crispy.

Remove bacon from skillet and set aside.

Brown ground chicken in bacon fat until almost fully cooked (around 8 minutes)

Add in Salt and pepper along with onion, garlic, carrot, apple, celery and cilantro. Sautee for 5 minutes.

Add in curry powder, raisins and reserved cooked bacon. Sautee for a few minutes to get all those good flavors going.

Drain water from the pepper halves.

Spoon chicken mixture into the pepper halves. Be generous and then add some more to the dish.

Top with tomato puree/sauce.

Bake for 25 minutes or until bubbly.

Serve with rice or by itself!

Enjoy!

