

## BBQ Chicken Mac & Cheese Stuffed Peppers - A Bold, Cheesy Comfort Classic

BBQ Chicken Mac & Cheese Stuffed Bell Peppers



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

4 bell peppers (any color)  
1 cup cooked shredded chicken  
1 cup cooked macaroni noodles  
1 cup BBQ sauce  
1 cup shredded cheddar cheese  
1/2 cup diced red onion  
1/4 cup chopped fresh cilantro  
Salt and pepper, to taste

Optional Add-Ins & Swaps:

Add crumbled bacon for smoky crunch

Swap cheddar for Monterey Jack or pepper jack

Mix in corn or black beans for extra texture and bulk

Use rotisserie chicken for a time-saving shortcut

Drizzle with ranch dressing or hot sauce before serving for a flavor boost

Instructions:

Preheat ovenSet your oven to 375°F (190°C).

Prep the bell peppersCut the tops off the bell peppers and remove seeds and membranes. Arrange them upright in a baking dish.

Make the fillingIn a large mixing bowl, combine shredded chicken, cooked macaroni, BBQ sauce, cheddar cheese, red onion, cilantro, salt, and pepper. Mix well to combine.

Stuff the peppersSpoon the filling into the hollowed-out peppers, packing it down gently.

**Bake covered**Cover the baking dish with foil and bake for 25-30 minutes, or until peppers are tender.

**Bake uncovered**Remove foil and bake for an additional 5-10 minutes, until the cheese is melted and bubbly on top.

**Serve**Garnish with extra cilantro and serve hot!

**Tips for Success:**

Use uniform-sized peppers so they cook evenly

Slightly undercook the noodles if preparing ahead to avoid sogginess

For extra roasted flavor, char the peppers under the broiler for 2 minutes at the end

Want more cheese? Add a sprinkle of cheese on top before the second bake

**Serving Suggestions & Pairings:**

Crockpot Nacho Dip for the ultimate appetizer duo

Sheet Pan Quesadillas to round out a Tex-Mex dinner night

Blueberry Lemonade for a cool, fruity refresh

Cheesy Hot Dip Inspired by a Classic Sandwich to keep the cheese theme going

Chocolate Chip Cookie Bites for a fun, sweet finish

**Storage & Leftovers:**

Fridge: Store in an airtight container for up to 3 days

## DIRECTIONS

1. **Preheat oven:** Set your oven to 375°F (190°C).
2. **Prep the bell peppers:** Cut the tops off the bell peppers and remove seeds and membranes. Arrange them upright in a baking dish.
3. **Make the filling:** In a large mixing bowl, combine shredded chicken, cooked macaroni, BBQ sauce, cheddar cheese, red onion, cilantro, salt, and pepper. Mix well to combine.
4. **Stuff the peppers:** Spoon the filling into the hollowed-out peppers, packing it down gently.
5. **Bake covered:** Cover the baking dish with foil and bake for 25-30 minutes, or until peppers are tender.
6. **Bake uncovered:** Remove foil and bake for an additional 5-10 minutes, until the cheese is melted and bubbly on top.
7. **Serve:** Garnish with extra cilantro and serve hot!
8. **Tips for Success:** Use uniform-sized peppers so they cook evenly
9. Slightly undercook the noodles if preparing ahead to avoid sogginess
10. For extra roasted flavor, char the peppers under the broiler for 2 minutes at the end
11. Want more cheese? Add a sprinkle of cheese on top before the second bake
12. **Serving Suggestions & Pairings:** These stuffed peppers pair perfectly with:
13. Crockpot : Nacho Dip for the ultimate appetizer duo
14. Sheet : Pan Quesadillas to round out a Tex-Mex dinner night
15. Blueberry : Lemonade for a cool, fruity refresh

16. Cheesy : Hot Dip Inspired by a Classic Sandwich to keep the cheese theme going
17. Chocolate : Chip Cookie Bites for a fun, sweet finish
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days
19. Reheat: Microwave or bake at 350°F until warmed through
20. Freeze: Freeze cooked, cooled stuffed peppers for up to 2 months; reheat from frozen or thaw overnight
21. More Recipes You'll Love: For more cheesy, comfort-packed crowd-pleasers, try:
22. Cheesy : Hot Dip Inspired by a Classic Sandwich
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Final Thoughts: These BBQ Chicken Mac & Cheese Stuffed Bell Peppers are what happens when comfort food meets creativity. Smoky, creamy, cheesy, and packed with bold BBQ flavor, they're guaranteed to be a hit at the dinner table.

## TIPS FOR SUCCESS

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Add a sprinkle of cheese on top before the second bake

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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