

Comfort Food Reinvented: Bacon Mac 'n' Cheese Stuffed Peppers

Get ready to enjoy a delicious twist on a classic dish with these



OVEN
375°F

TIME
3-4 min

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INGREDIENTS

- 4 large bell peppers (any color)
- 1 cup cooked mac 'n' cheese
- 6 slices bacon, cooked and crumbled
- 1/2 cup shredded cheddar cheese
- 1/4 cup sour cream
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

1. Follow these simple steps to create your delicious Bacon Mac 'n' Cheese Stuffed Peppers:
2. Preheat the : Oven: Preheat your oven to 375°F (190°C).
3. Prepare the : Peppers: Cut the tops off the bell peppers and remove the seeds and membranes. Blanch the peppers in boiling water for 3-4 minutes to soften them slightly, then drain and set aside.
4. Mix the : Filling: In a large mixing bowl, combine the cooked mac 'n' cheese, crumbled bacon, shredded cheddar cheese, sour cream, garlic powder, salt, and black pepper. Mix until well combined.
5. Stuff the : Peppers: Carefully stuff each bell pepper with the mac 'n' cheese mixture, packing it tightly to ensure they are filled to the top.
6. Bake: Place the stuffed peppers upright in a baking dish. Bake in the preheated oven for 20-25 minutes, or until the peppers are tender and the cheese is melted and bubbly.
7. Serve: Remove from the oven and let cool slightly before serving. Enjoy your cheesy, savory stuffed pepper experience!

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

Original recipe: <https://chefmaniac.com/comfort-food-reinvented-bacon-mac-n-cheese-stuffed-peppers/>