

## Crab and Shrimp Stuffed Bell Peppers - Creamy, Cheesy, and Irresistible

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**OVEN**  
**375°F**

**TIME**  
**35 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 4 bell peppers, tops cut off, seeds removed
- $\frac{1}{2}$  lb crab meat
- $\frac{1}{2}$  lb shrimp, peeled, deveined, and chopped
- 1 cup cooked rice
- $\frac{1}{2}$  cup cream cheese, softened
- $\frac{1}{4}$  cup mayonnaise
- $\frac{1}{2}$  cup shredded mozzarella cheese
- $\frac{1}{4}$  cup chopped green onions
- Salt and pepper, to taste

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C).
- 2.** Prepare the Filling: In a large mixing bowl, combine:
- 3.** Crab meat
- 4.** Chopped shrimp
- 5.** Cooked rice
- 6.** Cream cheese
- 7.** Mayonnaise
- 8.** Mozzarella
- 9.** Green onions
- 10.** Salt and pepper
- 11.** Mix until smooth and well combined.
- 12.** Stuff the Peppers: Spoon the filling into the hollowed bell peppers, packing it in generously.
- 13.** Bake: Place the stuffed peppers upright in a baking dish. Bake uncovered for 30-35 minutes, until the peppers are tender and the filling is bubbling.
- 14.** Serve: Let cool for 5 minutes. Garnish with extra green onions or a sprinkle of paprika, if desired. Serve hot.

### TIPS FOR SUCCESS

Use firm bell peppers: Red, yellow, or orange for sweetness; green for more bite.

Pre-cook rice: Cold or leftover rice works great for texture.

Seafood options: Lump crab or imitation crab both work well; substitute scallops or lobster for a luxe twist.

