

Buffalo Chicken Stuffed Peppers: A Spicy and Healthy Mashup

Buffalo Chicken Stuffed Peppers stand out for several reasons:



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 4 large bell peppers (any color)
- 2 cups cooked shredded chicken (rotisserie chicken works great)
- 1/2 cup buffalo sauce (adjust to taste)
- 1 cup shredded cheddar cheese
- 1/2 cup cream cheese, softened
- 1/4 cup green onions, chopped (for garnish)
- Salt and pepper to taste

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C). This ensures that your stuffed peppers will cook evenly and thoroughly.
- 2.** Prepare the : Peppers: Cut the tops off the bell peppers and remove the seeds and membranes. This is a great time to get creative with the colors of your peppers for a vibrant presentation.
- 3.** Make the : Filling: In a large bowl, combine the shredded chicken, buffalo sauce, cream cheese, and half of the cheddar cheese. Mix until well combined. Taste and adjust the seasoning with salt and pepper as needed.
- 4.** Stuff the : Peppers: Generously fill each bell pepper with the buffalo chicken mixture. Pack it in tightly to ensure each pepper is full of flavor.
- 5.** Bake: Place the stuffed peppers upright in a baking dish. Cover with foil and bake for 20 minutes. Remove the foil, sprinkle the remaining cheddar cheese on top, and bake for an additional 10 minutes, or until the cheese is bubbly and golden.
- 6.** Garnish and : Serve: Once out of the oven, let the peppers cool for a few minutes. Garnish with chopped green onions before serving. Enjoy your delicious creation!

TIPS FOR SUCCESS

Spice Level: If you prefer a milder flavor, use a mild buffalo sauce or mix in some ranch dressing to tone down the heat.

Protein Options: Feel free to substitute the chicken with shredded turkey, tofu, or even quinoa for a vegetarian option.

Make Ahead: You can prepare the filling a day in advance and store it in the fridge.

Just stuff the peppers and bake when you're ready to eat.

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

Original recipe: <https://chefmaniac.com/buffalo-chicken-stuffed-peppers-a-spicy-and-healthy-mashup/>