



*Plant-Based Chili*  
**Stuffed Peppers**  
with riced cauliflower



**Makes:**  
16 servings



**Total Cook Time:**  
30 Minutes

**Ingredients:**

- 16** (+/-) – Bell Peppers, cored and seeded
- 1** 4lb Bag – Blount’s Plant-Based Vegan Chili (*Item#45418*)
- 2** 16oz Bags – Plant-Based Mexican Blend Shredded Cheese
- 1** 4lb Bag – Blount’s riced cauliflower (*Item# 24522*)
- 3** Bunches – Scallions, sliced 1/8 inch

**Cooking Instructions:**

- 1.** Preheat convection oven to 400 F° & Preheat a large pot of boiling water
- 2.** In a large and shallow hotel pan, place the bell peppers neatly in rows
- 3.** Place the hotel pan filled with peppers in the oven for approximately 20 minutes, or until softened
- 4.** While the peppers are cooking place the bag of Plant-Based Vegan Chili into the pot of boiling water for 15-20 minutes
- 5.** Once the bag of Blount Fine Food’s Plant-Based Vegan Chili is hot, remove from the water and pour into a mixing bowl with the defrosted cauliflower and combine.
- 6.** Fill to the top, each pepper with the chili and riced cauliflower filling
- 7.** Dress the stuffed peppers liberally with the Mexican shredded cheese
- 8.** Place back in the oven for 5 minutes or until the cheese melts
- 9.** Sprinkle all of the scallions over the stuffed peppers and serve

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