

Buffalo stuffed peppers

1 lb roast chicken, shredded

½ c buffalo wing sauce

1 T dry ranch dressing mix

6 bell peppers, your favorite color

2 T olive oil or butter

1 c celery, chopped

1 c corn kernels

1 c carrots, diced

8 oz cheddar cheese, shredded

Mix cooked chicken with buffalo wing sauce and ranch dressing.

Cut bell peppers in half vertically and clean out seeds and ribs.

Sauté the celery, corn, and carrots in oil over medium heat for 3-4 minutes, until tender. (Steam the carrots in microwave for 1-2 minutes before sautéing if necessary).

Fill bell pepper halves with sautéed vegetables, top with cheese and bake for 30-40 minutes until peppers are soft, filling is hot, and cheese is melted and browned