**Philly Chicken Stuffed Peppers**

**Ingredients**

* 3 large bell peppers, cut in half lengthwise and seeds removed
* 6 tablespoons of Challenge Butter, divided
* 3 cups of leftover precooked chicken, diced or shredded
* 1 large onion, cut into thin slices
* 8 ounces of mushrooms, sliced
* 2 cloves of garlic
* 2 tablespoons of balsamic vinegar
* Salt and pepper to taste
* 12 slices of provolone cheese
* 1 teaspoon of dried Italian seasoning, or 2 tablespoons of fresh diced parsley (optional)

**Directions**

1. Preheat oven to 400 degrees
2. Place peppers on a baking sheet. Melt 2 tablespoons of butter in a microwave safe bowl. Place in microwave for 30 seconds or until melted. Brush peppers with melted butter. Roast peppers in oven for 20 minutes.
3. In a medium skillet over medium high heat, add the remaining butter, onions and mushrooms. Cook until softened, about 4-5 minutes. Stir in chicken.
4. Remove peppers from oven. Place one slice of cheese in the bottom of each. Fill with the chicken filling and top with a second slice of cheese.
5. Place pan back into oven continue baking for 10 minutes, and the cheese is browned and bubbly. Let cool, garnish with Italian seasoning or diced parsley if desired.

**Serves 6**

**Chef Tips**

* Choose peppers that are firm and glossy and have a deep, vivid color. For this recipe, any color pepper will work great! If your family likes things spicy, try using an Anaheim or poblano pepper for variety.
* Choose peppers that feel heavy for their size. They should be firm but give slightly when pressed. The stems should be fresh and bright in color.
* Avoid peppers that have any wrinkles, sunken areas, cuts, dark spots or soft spots.
* Fun Fact-If you want to eat the pepper raw, choose a ‘female’ pepper. A female pepper will have 4 points on the bottom. They have more seeds, but the flesh will be sweeter than a ‘male’ pepper, which has 3 points on the bottom.

**Intro:**

Finding meals the whole family will enjoy can be a challenge. When I run out of ideas, I look to family favorites and combine the flavors. Recently, I made a two roasted chickens, so I would have extra for the upcoming week. I decided to combine stuffed peppers with the ingredients of a Philly Sandwich, and use what I have on hand. Leftover chicken can be dry and can lack flavor. I solved that problem by tossing it with Challenge Butter, onions and mushrooms. Once the mixture was stuffed inside of a pepper, I had the perfect weeknight meal, “Philly–Style!”