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## Spicy Shrimp Stuffed Bell Peppers

*The addition of shrimp makes this dish lighter than the usual beef stuffed peppers. MyThreeSons Gourmet Pimento Cheese Fire Roasted Jalapeno brings the spice.*

**Prep time: 10 minutes**

**Cook time: 15 minutes**

Makes 4 servings

2 green bell peppers, cored and halved lengthwise  
12 medium shrimp, peeled and deveined  
1 teaspoon chili powder  
2 teaspoons olive oil  
1 teaspoon salt  
1/2 cup sour cream  
1/2 cup breadcrumbs  
1 (4.5 ounce) can chopped mild green chilies, drained  
1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Fire Roasted Jalapeno  
1/4 cup chopped fresh cilantro

Preheat oven to 425 degrees. Place the peppers on a foil-lined cooking sheet. Brush the peppers with 1 teaspoon olive oil and sprinkle on 3/4 teaspoon salt. Bake until slightly softened but still firm, about 5 minutes.

Meanwhile, toss the shrimp with the chili powder, remaining 1 teaspoon oil and remaining 1/4 teaspoon salt. Spray a medium nonstick skillet with nonstick spray and set over medium-high heat. Add the shrimp and cook, turning occasionally, until the shrimp are opaque, about 2 to 3 minutes. Transfer the shrimp to a cutting board, let cool slightly, then coarsely chop.

In a medium bowl, combine the sour cream, breadcrumbs, chiles and MyThreeSons Fire Roasted Jalapeno. Stir in the chopped shrimp until well combined.

Fill the pepper halves with the breadcrumb mixture. Return to the oven and bake until the filling is hot and the cheese is melted, about 8 to 10 minutes. Top with cilantro.