ROASTED & STUFFED HARVEST SWEET PEPPERS WITH BLACK BEAN, SWEET POTATO, CORN, & MOZZARELLA CHEESE

Total Time: 35 minutes  
Prep Time: 25 minutes  
Cook Time: 10 minutes  
Serves: 3  
Cooking Level: Easy

INGREDIENTS:
- 6 Bell Peppers, halved length-ways through the stalk and deseeded
- 1 tbsp Extra-Virgin Olive Oil, plus extra to drizzle
- 1 cup Mozzarella Cheese, grated  
- 2 tbsp Black Olive, chopped
- 1 tbsp Cilantro, chopped
- 1 Garlic Clove, crushed and minced
- 1/2 cup Black Beans, washed and rinsed [canned beans are totally acceptable]
- 1/2 cup Sweet Corn, canned  
- 1/2 cup Sweet Potato (1 raw potato), cut into small cubes  
- 1 oz Lime Juice
- Salt & Pepper to taste
- *Optional 2oz Ground Turkey [Seasoned to taste]

DIRECTIONS:
1. Rub peppers with oil, coating evenly and place on a foil lined baking sheet.
2. Stuff the peppers with the sweet potato cubes, mozzarella, olives, cilantro, beans, corn, garlic & optional ground turkey. Splash with more oil, evenly coating stuffed peppers. Season with salt and pepper.
3. Place into a 375 degree oven, stuffed-side up for 10-15 mins until the peppers develop a nice char.
4. Drizzle lime juice over peppers, serve and enjoy!