

# 2020 TMA NEXTGEN LEADERSHIP EXPERIENCE

## 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!