

# Pop-Top PEPPERS

*Remember to ask an adult for help when you make a Kitchen Crafts recipe.*

- 6 green peppers**
- 1 pound (about 3 cups) cooked shredded chicken**
- 1/3 cup chopped onion**
- 1 teaspoon Worcestershire sauce**
- 1/2 cup uncooked rice**
- 2 cups of vegetables of your choice (thinly sliced carrots, mixed vegetables, chopped tomatoes)**
- 1 cup water**
- 1 cup shredded cheddar cheese**
- 1 can condensed tomato soup**

- 1** Bring a pot of water to a boil. Cut the tops off the peppers, remove the seeds, and cook peppers in water for 5 minutes. Drain and set aside.
- 2** In a large skillet, combine chicken, onion, sauce, rice, vegetables, and water. Cover and simmer for 15 minutes, or until rice and veggies are tender. Remove from heat and stir in the cheese.
- 3** Preheat oven to 350°F (175°C). Stuff each pepper with the mixture and place peppers open-side-up in a baking dish.
- 4** In a medium bowl, combine tomato soup with just enough water to make the soup a gravy consistency. Pour over peppers.
- 5** Cover with foil and bake for 25–35 minutes, until the peppers are heated through and the cheese is bubbly.

