

# WTF DO I DO WITH

{ what the fork }

Prime Time Peppers

?



**CREAMY CAJUN CHICKEN WITH PRIME TIME PEPPERS**

*Recipe and photo by JuliasAlbum.com*

## INGREDIENTS

2–3 Prime Time bell peppers, any color,  
or 1 lb Prime Time sweet mini peppers  
4 boneless, skinless chicken breasts  
4 cloves garlic, minced  
6 oz cream cheese, divided into thin  
slices  
½ cup shredded Cheddar cheese  
Chopped fresh basil as garnish, if desired

## CAJUN SEASONING

1 tsp paprika  
¼ tsp cayenne pepper  
¼ tsp oregano  
¼ tsp thyme  
¼ tsp salt

**Prep Time:** 15 min

**Cook Time:** 30 min

**Servings:** 4

## DIRECTIONS

- 1 Preheat oven to 375° F.
- 2 Place a layer of thinly sliced Prime Time bell peppers or Prime Time sweet mini peppers on the bottom of a 9" x 12" casserole dish.
- 3 Lay the chicken breasts on top so the peppers will cook underneath.
- 4 Generously sprinkle each chicken breast with Cajun seasoning mixture and top with minced garlic.
- 5 Place 2 slices of cream cheese on each chicken breast and sprinkle shredded Cheddar over the top.
- 6 Bake uncovered for 20–30 minutes until the chicken is fully cooked.
- 7 Broil for 2 minutes until the cheese is brown and bubbly.
- 8 To serve, scoop the Prime Time peppers from underneath the chicken and place them evenly around and on top. Garnish with freshly chopped basil.

To learn more about Prime Time, visit [www.primetimeproduce.com](http://www.primetimeproduce.com)

