# **Chicken Sausage Stuffed Peppers**

Bell peppers stuffed with sauteed vegtetables, Parmesan cheese, rice and finely chopped Gold Kist Chicken® Fully Cooked Chicken Sausage Patties.



#### **YIELD**

100 servings (1 pepper half)

### **MENU FIT/DAYPART**

Lunch

#### **COMPONENTS**

0.75 oz eq M/MA7/8 cup other vegetable1 oz eq grain

## **DIFFICULTY**

Easy

# **ALLERGENS**

dairy

# **INGREDIENTS AND PREPARATION**

6 pounds Gold Kist Fully Cooked Chicken Sausage Patties (6390), thawed and chopped fine

1/2 cups olive oil, divided

4 pounds zucchini, diced

6 pounds yellow onion, diced

1/2 cup garlic, minced

salt and pepper, to taste

3 cups Parmesan cheese, grated

12 quarts (15 4/5 pounds) brown rice, cooked (about 173.8 cups)

50 each, large bell peppers (any color), halved lengthwise, seeds and ribs removed.

- 1. Preheat oven to 350°F.
- 2. In a tilt skillet, heat 1/2 cup olive oil. Add zucchini, onion, and garlic. Season lightly with salt and pepper and cook until vegetables are tender, about 8 minutes.
- 3. Add zucchini mixture to bowl along with sausage, cheese, and rice. Stir to combine.
- 4. Spray a rimmed baking sheet with cooking oil. Arrange bell peppers, cut side cup. Divide rice mixture among peppers. Bake until peppers are tender, about 30 minutes. Serve warm.

Serving Suggestions: Serve with a whole wheat roll, a green salad, apple slices and milk.

Amount Per Ser	ving		
Calories 170	) Calo	ories fron	n Fat
		% D:	aily Valu
Total Fat 5g			8
Saturated		8	
Trans Fat	0g		
Cholesterol		12	
Sodium 290mg			12
Total Carbol	hvdrate 2	22q	7
Dietary Fit			12
Sugars 3g			
Protein 10g	<u> </u>		
Vitamin A 4%	• '	Vitamin (	60%
Calcium 4%	•	Iron 4%	
*Percent Daily Va diet. Your daily va depending on you	alues may be	e higher or l	
Total Fat Saturated Fat	Less than Less than Less than	65g 20g 300mg	80g 25g 300ms

