



Blistered Cherry Tomato Stuffed Peppers Serves: 6

Ingredients:

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| 1 tablespoon olive oil | 1½ cups cooked rice |
| ½ onion | 2 teaspoons parsley |
| 1 cup cherry tomatoes, halved | 1 teaspoon marjoram |
| 1 (14-ounce) can diced tomatoes | 1 teaspoon fresh basil |
| 1 (14-ounce) can tomato puree | 1 teaspoon salt |
| 1 clove garlic | 1 teaspoon black pepper |
| 1 pound ground chicken | 6 large green peppers, tops removed, seeded |
| | ½ cup provolone cheese |

Directions:

1. Press **“sear”**, set to 8 minutes, then press **“start/stop”**.
2. Add oil, onions, tomatoes, diced tomatoes, garlic cloves, and tomato puree. Cook until tomatoes have blistered.
3. In separate bowl, add ground chicken, cooked rice, parsley, marjoram, basil, salt and pepper. Mix until combined.
4. Spoon chicken mixture into each pepper.
5. Place Rack on bottom of cooker and place peppers on the Rack.*
6. Close lid and lock.
7. Press **“poultry”**, set to 20 minutes, then press **“start/stop”**.
8. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
9. Carefully remove lid and add shredded provolone onto each pepper.
10. Place Tempered Glass Lid on pressure cooker and let peppers sit for 2 minutes until cheese melts.
11. Transfer peppers to serving platter, remove rack and top peppers with sauce.

***Note:** Tomato sauce can touch rack.