



Stuffed Bell Peppers

Ingredients:

- 4 large bell peppers (halved and seeded)
- 1 cup cooked quinoa
- 1/2 cup black beans
- 1/2 cup corn kernels
- 1 tsp chili powder
- 1/2 cup vegan shredded cheese (optional)

Directions:

- Preheat oven to 375°F (190°C).
- Mix quinoa, black beans, corn, and chili powder.
- Stuff bell peppers with the mixture and top with shredded cheese if desired.
- Bake for 20-25 minutes until the peppers are tender.

- Drink Pairing: Coconut Lime Mojito Mocktail:
Combine coconut water, lime juice, mint, and sparkling water over ice.



Dip Pairing:

Chipotle Cashew Cream: Blend soaked cashews, chipotle peppers, and lime juice for a smoky dip.

