

### Ingredients:

8 peppers,



1 celery stalk chopped  
2 tablespoons breadcrumbs,  
250 g chicken breast, diced,  
2 tablespoons chopped parsley  
2 eggs  
6 tablespoons breadcrumbs,  
2 tablespoons olive oil  
salt and pepper.

### Preparation:

Wash peppers, cut in half and then remove the seeds and ribs hard. In a large saucepan heat oil you add the chopped onion, toss and add at this point even celery and diced chicken.

Fry everything for few minutes, season with salt and pepper, stirring with a wooden spoon completed cooking, then pour the mixture into a large bowl. Add the eggs, parsley, and bread crumbs, stir until blended.

All stuffed peppers stuffed with chicken, place the stuffed peppers on a roasting pan covered with parchment paper, align the peppers with a little sprinkling breadcrumbs and a drizzle of oil. Bake at 180 ° C for one hour, once cooked serve on the table.

This recipe is presented by [Cook Mummy](#)