



Stuffed Poblano Peppers with Spicy Rice Filling

My First Taste of Magic

I first tried these at a summer cookout. The smell alone made my mouth water. Sweet agave met smoky bacon in the air. The first bite was pure joy. **Ever wondered how to turn simple peppers into something unforgettable?** That meal stuck with me for years. I knew I had to make my own version. It is about creating moments people remember. Food connects us to good times and each other.

A Kitchen Lesson Learned

My first try was a little messy. I did not wear gloves for the peppers. My hands tingled for hours afterward. I also learned to soak the toothpicks

well. One caught a small flame on the grill. **This taught me that good food requires a little care. The best meals are made with patience and love.** What was your last funny kitchen mistake? Share your stories with me below.

Why This Combo Works

The flavors here are a perfect team. Smoky bacon balances the sweet agave drizzle. The spicy pepper holds the creamy, cheesy chicken. Every bite gives you a little of everything. It is a true texture adventure. **The mix of spicy, smoky, and sweet is amazing. Which flavor combo surprises you the most here?** Is it the bacon and pepper or the chicken and cheese?

A Dish with Deep Roots

This dish takes ideas from classic Mexican cooking. Stuffed peppers are common in many cultures. This version adds American BBQ for a new twist. It is a modern fusion recipe. *Did you know poblano peppers are named for a region in Mexico?* They are perfect for stuffing because of their size. **This shows how food traditions can blend beautifully. It creates something new and exciting for everyone to enjoy.** Will you be trying this recipe for your next gathering?



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Ingredients:

Ingredient	Amount	Notes
Poblano peppers	8 large	Large and cavernous
Shredded chicken	1 1/2 cups	
BBQ sauce	1/2 cup	
Cheddar cheese	1/2 cup	Shredded
Center cut bacon	8 strips	Double if your peppers are large
Agave nectar	4 tablespoons	Or honey

How to Make These Smoky, Sweet Peppers

Step 1 First, get your peppers ready. Wear gloves to protect your hands from the oils. Slice each pepper open from top to bottom. Scoop out all the seeds inside.

See also [Scotcheroos Recipe](#)

Step 2 Now, mix your filling in a bowl. Combine the shredded chicken with BBQ sauce. Add the shredded cheddar cheese. Mix it all together with your hands. **Step 3** Stuff that yummy mix into each pepper. Pack it in there nice and tight. (A hard-learned tip: use a small spoon for less mess!). You might have a little extra filling. **Step 4** Wrap a bacon strip around each stuffed pepper. Secure the bacon with soaked toothpicks. This keeps everything from falling apart on the grill. **Step 5** Grill the peppers over medium heat. Turn them every few minutes. Cook until the bacon is crispy all over. This usually takes about half an hour. **Step 6** Take them off the grill carefully. Pull out the toothpicks. Drizzle them with sweet agave nectar. Then, they are ready to serve and enjoy.

What's the key to keeping the bacon from burning? Share below! Cook Time: 20-40 minutes **Total Time:** 50 minutes **Yield:** 4

servings **Category:** Dinner, Grill

Try These Tasty Twists Next Time

Change up the flavors for a fun new meal. You will love these simple ideas. **Beef & Bean:** Use ground beef and black beans instead of chicken. **Breakfast Style:** Fill with scrambled eggs and potatoes. Perfect for brunch. **Pizza Pepper:** Mix in pepperoni and use marinara sauce. Top with mozzarella. **Which spin would your family love the most? Tell me in the comments!**

My Favorite Ways to Serve Them

This dish is a full meal by itself. But a few sides make it perfect. I love it with a simple corn salad. A scoop of cool coleslaw is also great.

See also Cheesy Baked Chicken Fajita Casserole

For drinks, try a cold lager or iced tea. Both cut through the rich, smoky flavor. **So, which would you choose tonight: beer or sweet tea?**



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Storing and Reheating Your Stuffed Peppers

Let these peppers cool fully before storing. They last three days in the fridge. For longer storage, freeze them for up to two months. Reheat in the oven for the best crisp bacon. My grandkids love these for a quick weeknight meal. You can easily double the filling for a bigger batch. Why this matters: Batch cooking saves you precious time later.

Fixes for Common Cooking Hiccups

Is your bacon cooking too fast? Move peppers to indirect heat on the grill. If the filling spills out, just pack it in tightly. For a less spicy kick, remove all the white membranes. I once used honey instead of agave—it worked great. What is your favorite sweet and spicy combo? Share your ideas below.

Your Pepper Questions, Answered

Can I make these gluten-free? Yes, just use a certified gluten-free BBQ sauce.

Can I prepare these ahead of time? Absolutely. Assemble them a day before and refrigerate.

What cheese can I swap for cheddar? Pepper jack or Monterey Jack are tasty choices.

How do I scale this for a big crowd? The recipe doubles or even triples very easily.

What if I don't have a grill? Bake them at 375°F until the bacon is crisp. Would you try baking or grilling these first?

A Final Word From My Kitchen

I hope these peppers bring joy to your table. They are a fun twist on taco night. Why this matters: Sharing good food creates lasting memories. I love seeing your creations. **Tag Savory Discovery on Pinterest with your photos.** Happy cooking! —Elowen Thorn.

You need to try this!



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Author: Elowen Thorn



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Cooking Method: [Grilling](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **20 minutes**



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Rest time:



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Total time: **30 minutes**



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Servings: **4 servings**



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Calories: **623 kcal**



Best Season: **Summer**

Description

Bacon Wrapped BBQ Chicken Stuffed Chile Peppers are the ultimate

BBQ Chicken recipe. Tender shredded chicken stuff in a chile pepper, wrapped in bacon and drizzled with sweet agave nectar.

See also BBQ Chicken Foil Packet Recipe

Ingredients

- 8 large poblano peppers (large and cavernous)
- 1 1/2 cups shredded chicken *
- 1/2 cup BBQ sauce
- 1/2 cup cheddar cheese (shredded)
- 8 strips center cut bacon (double if your peppers are large)
- 4 tablespoons agave nectar (or honey)

Instructions

1. Soak 15-20 toothpicks in a bowl of water. You might not need them all.
2. Wash the 8 large poblano peppers using gloves, oils produced can still burn your skin, so wearing protective gloves, such as non-powder latex gloves is highly recommended. Cut a thin slit from the stem to tip, all the way down. Using your fingers, carefully remove the seeds and membranes, or at least as much as you can get. Set aside.
3. In a small mixing bowl, combine the 1 1/2 cups shredded chicken *, 1/2 cup BBQ sauce and shredded 1/2 cup cheddar cheese.
4. Using your fingers, carefully stuff the chicken mixture into each pepper. You might have a little left over- size of chili peppers can vary greatly!
5. Wrap a strip of bacon around each pepper, securing with toothpicks. If your peppers are large, you might need two strips of bacon.

6. Heat the grill to medium-high heat. When heated, lightly coat the grates with cooking spray or vegetable oil and place the bacon wrapped chile peppers onto the top rack or on indirect heat. Turn the chiles every 2 minutes until all sides are done and bacon is fully cooked. This takes variable time depending on the size of the pepper. It can range from 20-40 minutes. Peppers will keep their shape, but bacon will be cooked.
7. Remove the peppers from the grill and then carefully remove the toothpicks. Drizzle evenly with the 4 tablespoons agave nectar and serve.
8. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Poblano Peppers, BBQ Chicken, Bacon, Stuffed Peppers