

RECIPE | PEPPERS

CLASSIC STUFFED PEPPERS



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Recipe created by Mary Harp

INGREDIENTS

6 Pure Flavor® Sweet Bell Peppers,
tops cut off and deseeded
½ lb ground beef
½ lb ground sausage
14.5 oz can fire roasted tomatoes
8 oz can tomato sauce
2 cups mozzarella cheese, shredded
1 cup cooked rice

1 onion, diced
4 oz mushrooms, diced
3 cloves garlic, minced
1 tbsp olive oil
2 tsp Italian seasoning
Salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 400° F. Place peppers top side down in a casserole dish and pour about ½ an inch of water in to help steam the peppers. Bake for 20 minutes.
2. Heat oil in a large skillet over medium heat, then add onions and mushrooms. Add beef and sausage and cook until browned. Season with salt and pepper. Add minced garlic and sauté for another 30 seconds or so. Drain off any extra grease.
3. Add cooked rice, tomatoes, half the tomato sauce and Italian seasoning. Mix everything well.
4. Reduce oven temperature to 350° F and remove peppers. Drain any water left in the dish and flip the peppers over and fill each pepper with the meat mixture. Pour the remaining tomato sauce over each pepper. Sprinkle generously with mozzarella cheese and bake for 30 minutes until cheese is melted and golden.



TOTAL TIME

50 minutes

PREP TIME

20 minutes

COOK TIME

30 minutes

SERVES

6

COOKING LEVEL

Easy