

**TOTAL TIME**

40 minutes

**PREP TIME**

15 minutes

**COOK TIME**

25 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS**

# STUFFED TACO PEPPERS

*Recipe created by Rosemary Woods and John Alvarez, The Grand Cantina***INGREDIENTS**

4 Pure Flavor® Bell Peppers  
¾ cup sliced Pure Flavor® Sangria Tomatoes  
1 lb ground beef  
½ cup of water  
1 tsp onion powder  
1 tsp salt  
1 tsp chili powder  
½ tsp cornstarch

½ tsp ground cumin  
½ tsp chili flakes  
¼ tsp cayenne pepper  
¼ tsp garlic powder  
¼ tsp oregano  
¾ cup shredded taco cheese  
2 tbsp sour cream  
Lettuce, Scallions, Cilantro, Guacamole, etc for garnish

**DIRECTIONS**

1. Place a large skillet on the stove over medium high heat. Add ground beef and brown, breaking up large chunks as it cooks. Once meat is cooked through drain all grease from the pan. Stir in water, onion powder, salt, chili powder, cornstarch, ground cumin, chili flakes, cayenne pepper, garlic powder and oregano. Continue to cook stirring occasionally until water has evaporated.
2. Remove from heat, set aside and let cool.
3. Light your BBQ. Preheat oven to 450°F. Half the bell peppers and remove the seeds. Place the pepper on your grill for a few minutes each side.
4. Remove pepper from the grill and place on an oven sheet skin side down. Fill the tacos with the taco meat. Top with the shredded cheese. Place in your oven for 10 minutes.
5. Remove from oven and top with sour cream and tomatoes.
6. Feel free to add additional toppings to your taco peppers!

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