

RECIPE | PEPPERS

STUFFED TACO PEPPERS



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

INGREDIENTS

4 Pure Flavor® Bell Peppers	½ tsp ground cumin
¾ cup sliced Pure Flavor® Sangria Tomatoes	½ tsp chili flakes
1 lb ground beef	¼ tsp cayenne pepper
½ cup of water	¼ tsp garlic powder
1 tsp onion powder	¼ tsp oregano
1 tsp salt	¾ cup shredded taco cheese
1 tsp chili powder	2 tbsp sour cream
½ tsp cornstarch	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!



TOTAL TIME

40 minutes

PREP TIME

15 minutes

COOK TIME

25 minutes

SERVES

4

COOKING LEVEL

Easy