

RECIPE | PEPPERS



# GRANDMA'S STUFFED PEPPERS

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**1 hr 45 min**

**15 min** | **1 hr 30 min**  
PREP. | COOKING



**6**



**easy**

## INGREDIENTS

- 6 ct** Pure Flavor® Sweet Bell Peppers sliced in half & deseeded
- 2** Pure Flavor® Beefsteak Tomatoes, blended & divided
- 1 can** sliced mushrooms
- 1 package** onion soup mix
- 1½ lb** ground beef
- 2 cups** white rice, cooked
- Salt & pepper, to taste

## DIRECTIONS

- 1** Pour ¼ cup of blended tomato into the bottom of a large skillet.
- 2** In a large bowl mix rice, ground beef, mushrooms, onion soup mix, and salt & pepper.
- 3** Scoop mixture into peppers.
- 4** Place the peppers in the skillet & pour the remaining tomato juice, making sure to fill each pepper.
- 5** Bring to a boil over high heat, then reduce to low heat and simmer for 1.5 hours.