



RECIPE | PEPPERS

GRANDMA'S STUFFED PEPPERS



15 min
PREP.



6

easy

1 hr 45 min

1 hr 30 min
COOKING

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
1 ½ 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.

PURE-FLAVOR.COM

