

RECIPE | PEPPERS



# JACK-O'-LANTERN STUFFED PEPPERS



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**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

**6 ct** Pure Flavor® Sweet Bell Peppers  
**1 dry pint** Pure Flavor® Cloud9® Bite-Sized Fruity Tomatoes, quartered  
**1** red onion, diced  
**1 lb** ground turkey  
**1 cup** brown rice, cooked  
**½ cup** tomato paste

**½ cup** cheddar cheese, shredded  
**1 tbsp** olive oil  
**1 tbsp** oregano  
**1 tbsp** smoked paprika  
**1 tsp** cumin  
**½ tsp** garlic powder  
Salt and pepper, to taste

## DIRECTIONS

- 1** Preheat the oven to 375°F. Heat olive oil in a large pan over medium-high heat. Add turkey, garlic powder, oregano, cumin, smoked paprika, salt & pepper to taste, and cook until brown.
- 2** Add the rice & red onion to the pan and mix thoroughly. Turn off the heat and mix in the cheese and tomatoes until combined.
- 3** Slice the tops of peppers off, remove seeds, and carve each pepper to the desired face.
- 4** Add the turkey mixture to each pepper, place in an oven-safe pan and bake for 10 minutes.