

RECIPE | PEPPERS

TERIYAKI STUFFED PEPPERS



pure
flavor®



PURE-FLAVOR.COM

TERIYAKI STUFFED PEPPERS

Recipe created by *Laura Ashley Johnson*



INGREDIENTS

3 Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers, halved and cleaned

1 lb ground beef

½ cup carrots, shredded

2 green onions, sliced, green separated from white

1 cup long-grain rice, cooked

1 cup mozzarella cheese, shredded & divided

⅓ cup garlic ginger teriyaki sauce

¼ cup crushed pineapple, drained

Green onion slices, for garnish

Sesame seeds, for garnish

Crushed pineapple, for garnish

DIRECTIONS

- 1** Heat a skillet to medium-high heat, add ground beef, carrots, and the white sections of the green onions. Cook the meat until no longer pink, about 8 minutes.
- 2** Stir in the teriyaki sauce, pineapple, rice, salt, and pepper. Once the mixture starts to bubble, turn off the heat and fold in ½ cup of the cheese, stirring until melted.
- 3** Fill each pepper half with ¼ cup of the filling and sprinkle with the remaining cheese. Bake the peppers for 10-12 minutes at 350°F. Garnish as desired.



40 min

15 min
PREP.

25 min
COOKING



4



easy