### **RECIPE | PEPPERS**

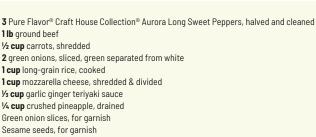
## TERIYAKI STUFFED PEPPERS

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### **TERIYAKI STUFFED PEPPERS**

Recipe created by Laura Ashley Johnson



Crushed pineapple, for garnish



- 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.
- ) 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.

