



RECIPE | PEPPERS

TERIYAKI STUFFED PEPPERS



15 min
PREP.



4



easy

40 min

25 min
COOKING

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

- 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.

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