



Hearty Stuffed Peppers

Made with ♥ By Shannon

Prep time: 30 minutes
Cook time: 40 minutes
Servings: 6

Directions:

1. Preheat oven to 375 degrees.
2. Bring a large pot of water to a boil and immerse peppers in the boiling water for 5 minutes.
3. Drain peppers and discard water.
4. Next, in a large skillet, cook and chop ground beef with diced onions and peppers until vegetables soften, about 5 minutes.
5. Drain.
6. Add tomatoes, Worcestershire sauce, chili powder, cumin, 1 ½ teaspoon salt and also 1 cup of water. Mix well.
7. Bring to a boil. Reduce heat to low, cover and simmer for 20 minutes.
8. Add rice and half the cheese to the hamburger mixture. Mix well.
9. Spoon the hamburger mixture into the cavities of the green peppers. Spread remaining mixture in the bottom of a greased 9 x 13 baking dish. Place hearty stuffed peppers on top.
10. Bake 15 minutes.
11. Sprinkle remaining cheese on top of peppers and bake another 10 minutes or until bubbly.

Ingredients:

- 2 ½ cups cooked rice (or grain of your choice)
- 1 lb. lean ground hamburger (or meat of your choice)
- 2 red peppers, diced
- 1 onion, diced
- 1 lb. crushed tomatoes
- 6 green peppers
- 1 Tbsp. Worcestershire sauce
- 1 ½ teaspoon chili seasoning
- 2 cups mozzarella cheese (or cheese of your choice)
- 1 teaspoon cumin
- 1 ½ tsp salt plus extra