

Stuffed Peppers





Ingredients

4 bell peppers
14 oz. ground beef
14 oz. can chopped tomatoes
1 cup cooked rice
2 tbsp. taco seasoning

Directions

1. Preheat the oven to 375°F. Heat large pan over medium-high heat and brown the beef. Add in the tomatoes, seasoning, and rice then bring to a boil. Reduce heat and simmer, covered, for 6-8 minutes.
2. Meanwhile, cut off the tops of the peppers and remove the seeds. Place the peppers on a baking dish and fill with beef mixture.
3. Cover the dish with foil and bake for 35 minutes, or until the peppers are tender.

 4 servings

 60 minutes

