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BEEF AND RICE STUFFED PEPPERS

1 lb. (.454 kg) lean ground beef
1 Tbsp. olive oil
1 Tbsp. **Southwest Stuffed Pepper Seasoning**
¼ cup **Peach & Mango Habanero Salsa**
1½ cups cooked rice

Tomato sauce
1 small can black beans, rinsed and drained
1 can kernel corn, drained
6-7 large bell peppers
2 cup shredded white cheddar cheese

In a large skillet over medium heat, add olive oil, ground beef and seasoning. Cook ground beef until no longer pink and fully cooked, draining any liquid. Stir in remaining ingredients. Wash peppers, cut off the tops and seed. Preheat oven to 350°F. Place peppers in a greased casserole dish. Fill each pepper with beef mixture. Cover loosely with foil, bake at 350° for 40 minutes. Remove from oven, sprinkle with cheese; continue baking, uncovered, for 5 minutes or until cheese melts.



- Southwest Stuffed Pepper Seasoning
- Peach & Mango Habanero Salsa