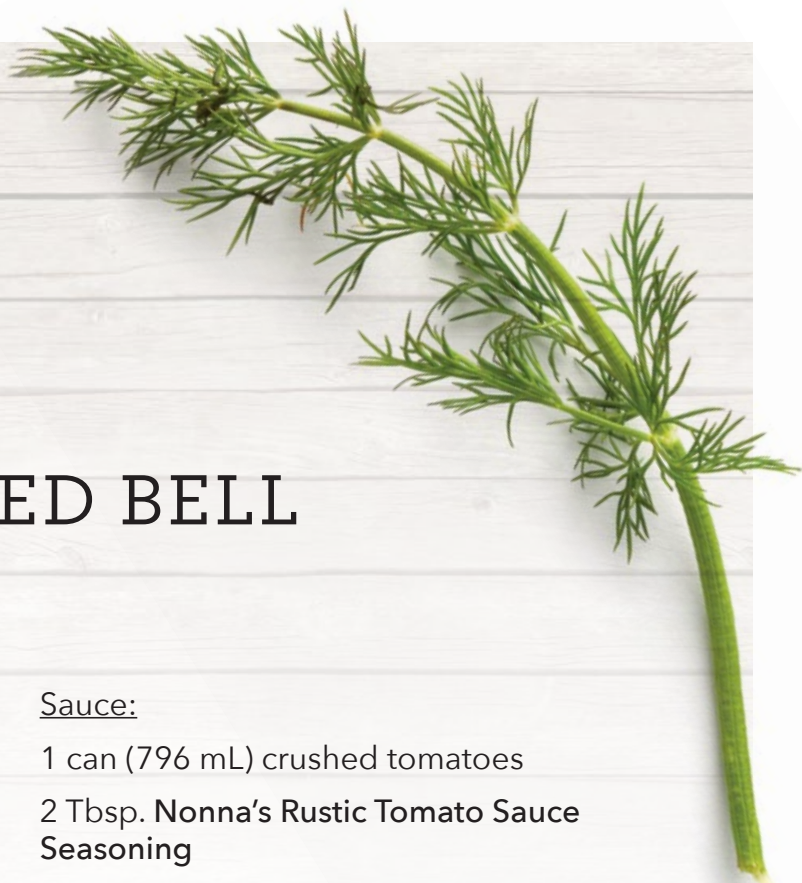




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RUSTIC STUFFED BELL PEPPERS

1 lb (.453 kg) ground beef or turkey

1 Tbsp. Oh! So Onion

2 tsp. Sunset Seasoned Salt

2 cups cooked rice

1 can (398 ml) black beans, rinsed and drained

½ cup grated Monterey Jack Cheese

bell peppers

Sauce:

1 can (796 mL) crushed tomatoes

2 Tbsp. Nonna's Rustic Tomato Sauce Seasoning

To prepare sauce: In a pot, combine sauce ingredients. Bring to a gentle simmer over medium heat. Simmer for 15 minutes, stirring occasionally.

Preheat oven to 375°F. Cook ground beef with seasonings; drain liquid. Combine ground beef, cooked rice, black beans, cheese and one cup sauce and mix. Cut tops off peppers and hollow out any seeds. Place peppers in an oven-proof baking dish. Spoon beef mixture into each pepper; add tomato sauce to bottom of baking dish. Bake until peppers are tender, about 45 minutes. Spoon sauce over baked peppers when serving.



- Nonna's Rustic Tomato Sauce Seasoning
- Oh! So Onion
- Sunset Seasoned Salt