Sunset Gourmet

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STUFFED BELL PEPPERS

5 large bell peppers (red, yellow or green)

1 ½ lbs. (.680 kg) ground beef

1 Tbsp. **Oh! So Garlic**

2 tsp. **The Perfect Blend Seasoning**

3 Tbsp. **Baked Jalapeno Popper Dip Mix**

2 Tbsp. tomato paste

⅓ cup water

1 can (398 mL) tomato sauce

2 cups cooked basmati rice

1 cup mozzarella cheese, grated

½ cup cheddar cheese, grated

2 green onions, chopped

Brown ground beef with seasonings, drain. Stir in **Baked Jalapeno Popper Dip Mix**, tomato paste, water, tomato sauce and rice. Wash peppers, cut in half length-wise and seed. Place peppers in a greased baking dish. Fill each pepper with meat mixture. Cover with foil; bake at 350°F for 35 minutes or until peppers are soft. Top with cheeses and pop back in the oven until cheese is melted. Garnish with green onions.



Serve peppers with a bit of sour cream or guacamole on top.

Change up the flavour each time you make this recipe by using any of our Dip & Cheeseball

- Oh! So Garlic
- The Perfect Blend Seasoning
- Baked Jalapeno Popper Dip Mix