



# STUFFED PEPPERS WITH STREET TACO DIP MIX

\* Thanks to Cheryl Fink for sharing the photo and recipe!

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| 1 1/2 lbs. (.680 kg) ground beef   | 1 can of tomato soup   |
| 3 green peppers - seeded   | 1 cup uncooked rice  |
| 1 medium onion - chopped   |  |
| 1 pkg. <b>Street Taco Dip &amp; Cheeseball Mix</b>                                     | 1 tsp. <b>The Perfect Blend Seasoning</b>  |
| 1 can (398 mL) crushed tomatoes  | 2 Tbsp. <b>Onion, Garlic &amp; Herb Seasoning</b><br>(one for the rice, one for the ground beef) |
| 1 can (398 ml) tomato sauce  | 1 tsp. <b>Oh! So Garlic</b>  |
| 1/2 can of 156 ml tomato paste (you can use the whole can if you like a tangy flavour) | 1 tsp. salt  |

Cook the rice (1 1/2 cups rice to 3 cups water) with salt and 1 tablespoon of **Onion, Garlic & Herb Seasoning**. Brown ground beef, add chopped onions, **The Perfect Blend Seasoning**, 1 tablespoon of **Onion, Garlic & Herb Seasoning**, and **Oh! So Garlic**. Add crushed tomatoes, tomato sauce, tomato soup, and tomato paste, mix well. Add the **Street Taco Dip & Cheese Ball Mix**, and mix well. Keep the beef mixture cooking on a lower heat and add the cooked rice, mixing well.

Layer the beef/rice mixture about 1/2 inch thick in a casserole dish that has a lid. Set the peppers in the casserole dish and fill the peppers with the beef/rice mixture. Use the remaining mixture to fill in around the peppers.

Bake covered at 350°F for 35 to 40 minutes until peppers are tender.

Remove from oven, spread the shredded cheese over the peppers, and set back in the oven until cheese is melted.



- **Onion, Garlic & Herb Seasoning**
- **The Perfect Blend Seasoning**
- **Street Taco Dip & Cheeseball Mix**

- **Onion, Garlic & Herb Seasoning**
- **Oh! So Garlic**