

Stuffed Peppers

Loaded with beef and rice, these colorful peppers are simple to make. If you prepare the peppers ahead of time, all you have to do is stuff the peppers and pop them in the oven at the last minute.

WHAT YOU NEED:

- 4 medium green, yellow, or red sweet peppers
- 1 pound ground beef
- 1 cup cooked rice
- 1 cup gluten-free spaghetti sauce such as Hunts® Traditional Spaghetti Sauce
- 1 teaspoon dried oregano or
2 teaspoons chopped fresh oregano
- 1 teaspoon chopped fresh chives
- 1 teaspoon celery seed
- ¾ cup shredded Parmesan cheese

TO MAKE THE RECIPE

- 1 Preheat oven to 350°F. Lightly grease an 8x8-inch baking pan. Set aside.
- 2 Using a sharp knife, remove tops of peppers. See Photo A. Using a spoon, remove the seeds and membranes. See Photo B. Place peppers in a large pot and add 5 cups salted water. See Photo C. Bring to



- boiling and boil for 5 minutes. Remove peppers from pan and drain well. Cool slightly.
- 3 In a medium skillet brown ground beef. Drain beef. Transfer beef to a medium bowl. Add rice, half of the spaghetti sauce, oregano, chives, and celery seed. Mix well.
- 4 Stuff peppers with beef mixture. See Photo D. Top with remaining spaghetti sauce and cheese. Place in the prepared baking pan. Cover with foil and bake for 45 minutes. Uncover and bake for 15 minutes more. Serve immediately.

