

Speedy Stuffed Peppers

These Speedy Stuffed Peppers feature a delightful mix of ground beef, rice, and cheese, baked to perfection for a quick and satisfying meal.

INGREDIENTS

- 4 red, green or yellow bell peppers
- 3/4 lb lean ground beef (80% lean)
- 1/3 cup chopped onion
- 1 clove garlic, minced
- 1 6.8 oz package RICE-A-RONI® Beef
- 1/4 cup tomato paste
- 1 tbsp brown sugar
- 3 tbsp grated Parmesan cheese (optional)
- 3/4 tbsp water

HOW TO MAKE

DIRECTIONS

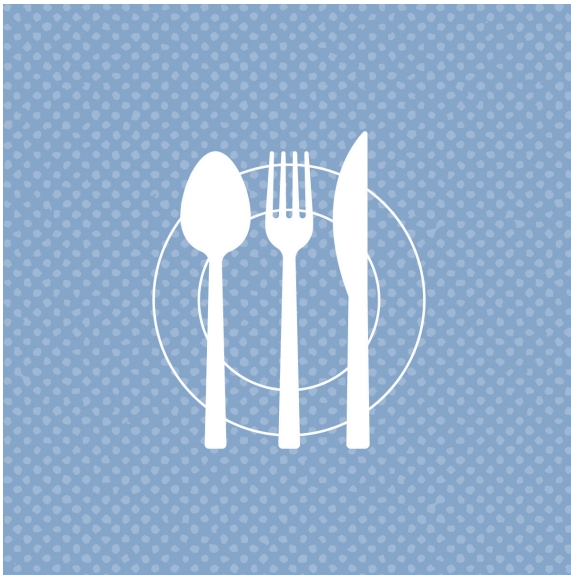
Cut peppers in half lengthwise; remove seeds and membranes. Cook in boiling water, 5 minutes; drain well. (Or, microwave in 13x9-inch glass baking dish covered with plastic wrap 5 minutes on HIGH.)

In large skillet, brown ground beef, onion and garlic; drain. Remove from skillet; set aside.

In same skillet, prepare Rice-A-Roni® Mix as package directs.

Heat oven to 375°F. Place cooked peppers cut-side up in 13x9-inch glass baking dish. Combine rice and beef mixture; spoon into pepper halves. Combine tomato paste, water and brown sugar; spoon over rice mixture.

Tent with foil; bake 25 to 30 minutes or until heated through. Sprinkle with cheese, if desired.



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT

