

California Stuffed Green Peppers

Experience the vibrant flavors of California with these stuffed green peppers, bursting with a savory blend of rice and vegetables for a delightful twist on a classic dish.

INGREDIENTS

3 large green bell peppers

1 (6.8 oz) package RICE-A-RONI® Spanish Rice

1 large egg

1 (15 oz) can tomato sauce, divided

1 lb ground beef

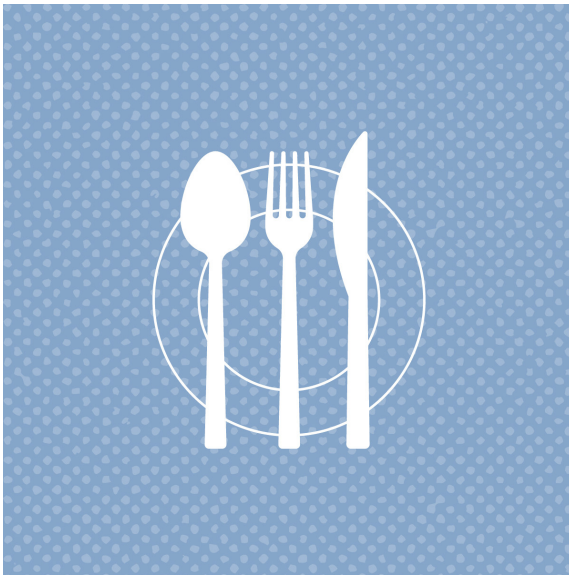
HOW TO MAKE

DIRECTIONS

In large bowl, combine 1 cup tomato sauce, rice-vermicelli mix, Special Seasonings, ground beef and egg. Stuff pepper halves evenly with beef mixture.

Cut each bell pepper in half lengthwise; remove seeds and stems. Set aside.

In large skillet, arrange pepper halves meat-side down. Pour remaining tomato sauce and 1 ½ cups water evenly over peppers. Bring to a boil; reduce heat to medium. Cover; simmer 35 minutes or until meat is done and rice is tender. Serve peppers with remaining tomato sauce mixture from skillet.



PREP
TIME
10min



COOK
TIME
35min



SERVES
6

PRODUCT

