Green Bean Stuffed Peppers

Ingredients

- 2 small green peppers
- 2 Tbsp butter or margarine
- 1 small onion, sliced
- 2 tomatoes
- 1/4 tsp oregano
- 1 1/2 cups thawed frozen cut green beans (one 9-ounce package)
- Salt

Instructions

1. Slice tops from peppers below crown and remove seeds. Chop tops of peppers.
2. Drop peppers into boiling salted water and parboil for 5 minutes. Drain.
3. In a skillet, heat butter and saute onion and chopped green pepper for 5 minutes.
4. Chop one of the tomatoes and add to the skillet. Stir in the oregano, green beans, and salt to taste.
5. Place peppers side by side into a 1 1/2-pint ovenproof casserole. Fill peppers with green bean mixture.
6. Cover and bake at 350 degrees for 20 to 25 minutes.
7. Serve garnished with remaining tomato cut into slices. Serves 2.

GREEN BEAN STUFFED PEPPERS

- 2 small green peppers
- 2 tablespoons butter or margarine
- 1 small onion, sliced
- 2 tomatoes
- ¼ teaspoon oregano
- 1½ cups thawed frozen cut green beans (one 9-ounce package)
- Salt

Slice tops from peppers below crown and remove seeds. Chop tops of peppers. Drop peppers into boiling salted water and parboil for 5 minutes. Drain.

In a skillet, heat butter and saute onion and chopped green pepper for 5 minutes. Chop one of the tomatoes and add to the skillet. Stir in the oregano, green beans and salt to taste.

Place peppers side by side into a 1½-pint ovenproof casserole. Fill peppers with green bean mixture. Cover and bake at 350 degrees for 20 to 25 minutes. Serve garnished with remaining tomato cut into slices. Serves 2.

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