

Stuffed Peppers

Ingredients

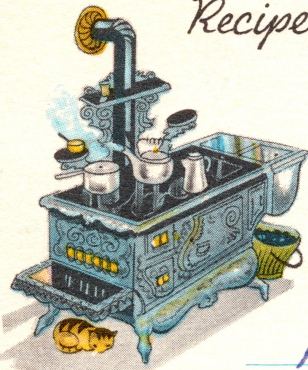
- 4 halves green pepper (parboiled 5 mins.)
- 1/2 lb. raw ground beef
- 1/2 cup cooked rice
- Salt and pepper
- Chopped or instant onion
- 1 can tomato sauce

Instructions

1. Parboil green pepper halves for 5 minutes.
2. Mix together the ground beef, cooked rice, salt, pepper, chopped or instant onion, and half the can of tomato sauce.
3. Stuff the pepper halves with the mixture.
4. Pour the remaining tomato sauce over the stuffed peppers.
5. Bake at 350°F for 45 minutes with the top on.
6. Remove the top and bake for 15 minutes more.

Here's what's cookin' Stuffed Peppers Serves _____

Recipe from the kitchen of _____



4 halves green pepper (5 mins. ^{Parboil})

1/2 lb. ^{raw} ground beef

1/2 cup cooked rice

salt - pepper

chopped or instant onion

1 can tomatoe sauce

Use half can in mixture - pour remaining sauce over peppers.

Bake 350 - 45 mins. in the top oven

Take top off + bake 15 mins. more

