

# STUFFED BELL PEPPERS

## INGREDIENTS:

6 medium green peppers  
1 lb ground beef  
1 chopped onion  
1 (6 7/8 ounce) box of Rice-a-Roni mix, Spanish flavour  
1 (16 ounce) can tomato sauce  
1 teaspoon sugar  
1 (14 1/2 ounce) can tomatoes (for use in making the rice)  
1 cup shredded cheddar cheese or 1 cup American cheese

## DIRECTIONS:

Remove tops and seeds from peppers; parboil peppers for 5 minutes and drain.

Place peppers in a baking dish.

Combine ground beef and onion and cook together until done.

Drain and set aside.

Prepare Rice-A-Roni according to package directions.

When rice is done, combine it with the beef and onion.

Fill peppers with rice mixture.

Mix the 1 teaspoons sugar with the tomato sauce and pour this AROUND the peppers (not over).

Cover the baking dish.

Bake at 350°F for 35 minutes and then uncover and top with the shredded cheese.

Bake uncovered for about 5 minutes more to melt cheese.

Serve with the tomato sauce.

Source: Allrecipes.com