



PREP  
TIME

10 min

COOK  
TIME

35 min

TOTAL  
TIME

45 min

SERVINGS

6

Made with

# California Stuffed Green Peppers

## 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 it

1. In large bowl, combine 1 cup tomato sauce, rice-vermicelli mix, Special Seasonings, ground beef and egg. Stuff pepper halves evenly with beef mixture.
2. Cut each bell pepper in half lengthwise; remove seeds and stems. Set aside.
3. 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.



RICE-A-RONI® Spanish Rice