

# Stuffed Bell Peppers Nogales

## Ingredients

- 1 package (4.2 oz) RICE-A-RONI® Rustic Recipes Long Grain & Wild Rice
- 2 large green bell peppers
- 1/2 lb 90% lean ground beef
- 1/2 cup corn kernels (fresh, frozen or canned)
- 1 cup salsa (mild, medium or hot)
- 1/2 cup shredded low-fat cheddar cheese

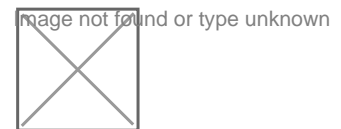
## How to make it

1. Preheat oven to 375°F.
2. Prepare Rustic Recipes Long Grain & Wild Rice Rice-A-Roni® according to package directions.
3. Meanwhile, cut peppers in half lengthwise; remove seeds, wash and drain. Place peppers in baking dish. Bake uncovered 12 to 15 minutes or until soft. Remove from oven.
4. In medium skillet over medium heat, cook ground beef about 10 minutes, stirring occasionally, until no pink remains. Drain fat, if necessary.
5. In large bowl, combine corn, salsa and cooked beef. Add cooked rice; mix well.
6. Spoon rice mixture evenly into each of pepper halves. Top each evenly with cheese. Return to oven 10 to 12 minutes or until heated through and cheese is melted.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	3-4

## Made with



**RICE-A-RONI® Rustic Recipes Long Grain & Wild Rice**