

# Stuffed Mini Peppers

## Ingredients

12 mini sweet peppers  
1 lb ground beef  
1 yellow onion, chopped  
2 cups rice, cooked  
3 cups spaghetti sauce  
Mozzarella cheese shredded, for topping  
Water for boiling

## Directions

Preheat oven to 350 degrees F.

Cut a small section out of each pepper.

Fill a deep pot 1/2 full with water. Bring pot to a boil.

Once boiling, add bell peppers and cook for 5 minutes. Drain water from peppers.

In a skillet on medium heat, brown the ground beef with onion. Add rice and 2 cups of the spaghetti sauce.

Set peppers in a casserole dish, then fill with meat/rice mixture. Pour remaining spaghetti sauce over peppers.

Cover casserole dish with aluminum foil and cook for 20 minutes. Remove foil and sprinkle mozzarella cheese over peppers. Return casserole dish to oven and bake for an additional 10 minutes, uncovered.