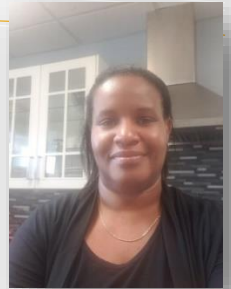




# Consuela's Cooking Corner



## Stuffed Green Peppers



### Ingredients:

1 pound ground beef  
1 onion, chopped  
2 cups Minute Rice  
5 medium, round green peppers  
3 cups any kind jar spaghetti sauce  
shredded mozzarella cheese

### Directions:

- Cut off tops of green peppers and clean seeds out. Boil in large pot for 5 minutes, or until peppers are a dull green, if desired. Alternatively, the peppers may simply be brushed with olive oil for a roasted effect.
- Brown beef with onion. Add uncooked rice and 2 cups of spaghetti sauce.
- Fill peppers with meat/rice mixture. Pour remaining cup of spaghetti sauce over peppers. Cover with aluminum foil and bake in a preheated 375°F for 25 minutes or until peppers are tender.
- Remove foil and sprinkle with grated mozzarella cheese. Bake for another 10 minutes, uncovered, or until cheese is melted and bubbly.