

Mexican Stuffed Peppers

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Servings: 6

Ingredients

- 1 pound lean ground beef
- 2 tablespoons taco seasoning or one packet
- 1 cup rice cooked
- 2 cups salsa divided
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon fresh ground black pepper
- 3 bell peppers split in half and de-seeded (through the stem)
- 8 ounces shredded cheddar cheese divided

Steps

1. Preheat the oven to 350 degrees.
2. Add the ground beef to a large cast iron skillet (this browns very well) and brown until a deep brown crust appears before breaking the beef apart.
3. Stir the ground beef and brown until a deep crust appears on about 50 or so percent of the beef.
4. Let brown for 1-2 minutes before stirring, then let brown for another 1-2 minutes before stirring again.
5. Drain the fat, add the taco seasoning and stir.
6. Add in the rice and half the salsa. Stir.
7. Scoop the mixture into the bell pepper halves and top with the remaining salsa and half the cheese.
8. Bake for 45 minutes in a covered pan.*
9. Uncover, top with remaining cheese and put back in the oven for 5 minutes to melt the cheese.

