



Mamma Witten's Stuffed Green Peppers

Ingredients:

- Brown: 2 lbs of Hamburger and Drain.
- 1 Large Onion-Diced
- Tops of Witten's Peppers-Diced
- 1 Box "BEEF" Rice-A-Roni-cook as directed on box and set aside

Preparation:

- 12-15 Large, Square Green Peppers-Wash and remove tops (see above) and seeds. Boil in large kettle 3 min. (do 4-5 peppers at a time)
- Wash core and peel of peppers (dip in boiling water for 30 seconds).
- Enough tomatoes to measure 2 blenders of pureed tomatoes.
- Cook (as directed) white 1 min. rice for 4 servings. Set aside.
- After doing all of the above, dump all ingredients in a large pot. Add about ¼ cup of sugar and salt and pepper to taste.
- Simmer ½ hour and fill peppers (make sure peppers are drained well).
- Bake in 13x9 pan for 1 hour. Bake uncovered for last 20 min.



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