

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's STUFFED BELL PEPPERS

A comforting classic made with savory ground beef, rice, onion, Prego with Meat sauce, and melted cheddar flat cheese.

PREP TIME	COOK TIME	SERVINGS
20 min	45–55 min	6

♥ INGREDIENTS ♥

- 6 large green bell peppers, halved lengthwise and seeds removed
- 1 lb ground beef
- 1 small onion, finely chopped
- 1 cup cooked rice
- 1 cup grated Parmesan cheese
- 1 cup Prego with Meat sauce for the meat mixture
- Additional Prego with Meat sauce for the roasting pan
- 1 tsp garlic powder
- 1/2 tsp black pepper
- Salt to taste
- 1 cup shredded cheddar cheese (optional topping)

♥ OPTIONAL HERBS ♥

- 1 tsp Italian seasoning
- 1 tsp oregano
- 1 tsp basil
- 1/2 tsp thyme
- Fresh parsley for garnish (optional)

♥ DIRECTIONS ♥

1. Preheat oven to 375°F.
2. Slice green bell peppers in half lengthwise and place cut side up in a roasting pan with Prego with Meat sauce.
3. In a large bowl, combine ground beef, 1 cup cooked rice, finely chopped onion, 1 cup grated Parmesan cheese, garlic powder, black pepper, salt to taste, optional herbs, and 1 cup Prego with Meat sauce. Stir until well mixed.
4. Use a large spoon to scoop the meat mixture into each pepper half.
5. Cover with foil and bake for 45–55 minutes. Optional: sprinkle shredded cheddar cheese on top near the end and bake until melted.

♥ BUBBIE'S TIP ♥

For extra flavor, try sautéing sliced mushrooms with the onions!

♥ SERVING IDEAS ♥

- Enjoy with mashed potatoes and spaghetti sauce, garlic toast, salad, or roasted vegetables.

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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