
FIESTA
Stuffed Peppers
CERTIFIED
HEREFORD
BEEF

Fiesta Stuffed Peppers

Total Recipe Time: 1 hour
Total servings: 8
Protein per serving: 11g

Ingredients

- 2 lbs. ground Certified Hereford Beef, browned and drained
- 1 white onion, chopped fine
- 1 package Spanish rice
- 2 tsp. Cajun seasoning
- 4 cups water
- 1-10 oz. can Mexican style tomatoes
- 8 assorted bell peppers
- 1/2 cup grated cheddar cheese

Instructions

1. Prepare bell peppers by cutting off tops and removing inner core and seeds. Set aside.
2. Brown ground beef and chopped onion. Drain leftover grease.
3. Add water, Spanish rice packet and Cajun seasoning to ground beef. Cook on medium heat for 10 minutes until rice is done.
4. Add cheddar cheese and blend until melted in mixture.
5. Carefully spoon meat and rice mixture in each bell pepper until full. Bake stuffed peppers in 375° for 35 minutes or until tops are brown and peppers are soft.