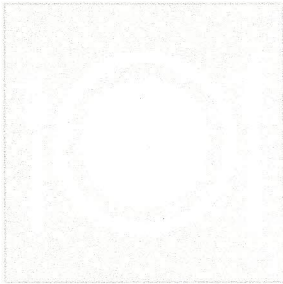


Classic Beef Stuffed Peppers



Rated: ★★★★★

Submitted By: Barry

Prep Time: 20
Minutes
Cook Time: 1
Hour

Ready In: 1 Hour 20
Minutes
Servings: 6

"Stuffed red bell peppers are filled with savory beef and rice and baked with prepared spaghetti sauce for a hearty dish that doesn't need a lot of preparation."

INGREDIENTS:

- | | |
|---|--|
| 6 red bell peppers - tops and seeds removed | 1 1/2 teaspoons Worcestershire sauce |
| 3 eggs, beaten | 1 pinch ground black pepper |
| 3 cups meatless spaghetti sauce | 1 1/2 pounds lean ground beef |
| 1 1/4 cups instant rice | 2 cups meatless spaghetti sauce |
| 1/4 cup finely chopped onion | 6 tablespoons shredded Cheddar cheese, divided |
| 1 teaspoon salt | |

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Bring a large saucepan of water to a boil, reduce heat to medium, and cook red bell peppers in the boiling water until slightly softened, about 5 minutes. Drain and rinse peppers with cold water.
3. Stir eggs, 3 cups of spaghetti sauce, instant rice, onion, salt, Worcestershire sauce, and black pepper together in a bowl. Crumble ground beef into the mixture and stir until ground beef is thoroughly combined with sauce and rice mixture.
4. Stand peppers in a large baking dish and fill each pepper with beef mixture. Pour 2 cups spaghetti sauce over the peppers. Cover dish with aluminum foil.
5. Bake in the preheated oven until peppers are tender, the filling is set, and an instant-read meat thermometer inserted into the middle of a pepper reads at least 160 degrees F (70 degrees C), 55 to 60 minutes. Uncover and top each pepper with 1 tablespoon Cheddar cheese.