



# *Gammy's House Recipes*

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## **Stuffed Green Peppers**

### **Ingredients:**

3 bell peppers, any variety  
1 pound ground round or chuck (can use ground turkey)  
1 jar prepared chunky spaghetti sauce  
1 1/3 cups French fried onions, divided  
2 tablespoons cayenne pepper sauce  
1/2 cup uncooked instant rice  
1 cup shredded mozzarella cheese

### **Directions:**

Preheat oven to 400 degrees. Cut bell peppers in half lengthwise through stems; discard seeds. Place pepper halves, cut side up, in 2-quart shallow baking dish; set aside. Brown meat in a large skillet, breaking up as it cooks. Drain. Stir in spaghetti sauce, 2/3 cup onions, hot sauce and rice. Spoon evenly into the pepper halves. Cover; bake 35 minutes or until peppers are tender. Uncover; sprinkle peppers with cheese and remaining 2/3 cup onions. Bake 1 minute or until onions are golden.