Mexican Stuffed Peppers

Grocery List

* 3 Mixed Coloured Bell Peppers
* 1 ½ C Prepared Mexican Rice
* Shredded Tex Mex Cheese
* Chopped Green Onions

Prep Time: 12 Min

Cook Time: 25 – 30 Min

1. Cut the tops of the peppers off and remove as much of the white portions as you can while removing the seeds. Rinse thoroughly with water.
2. In a large saucepan, fill with cold water and bring to a boil on high. Drop the peppers in, cover, and boil for 3 – 5 minutes.
3. Remove the peppers and put on an ice bath to prevent further cooking.
4. Preheat oven to 375 F
5. In a 2 ½ qt baking dish, place the peppers upright and put a Tbsp of the shredded cheese in the bottom of the pepper. *(If you don’t have shredded Tex Mex you could always use shredded cheddar or Monterey jack.)*
6. Scoop approximately a ½ cup of the prepared rice into the pepper. (Filling should reach just below level with the top of the pepper) Top with a generous amount of shredded cheese.
7. Place about 4 tbsp of water in the bottom of the dish and cover the dish with tinfoil. Bake for about 25 minutes. (AFTER 20 MIN, USE A FORK AND PIERCE THE PEPPER, IF IT EASILY SLIDES THROUGH, IT’S DONE)
8. Top with chopped green onions and serve.

