Mexican Stuffed Peppers

DaytoDayDreams.com

Ingredients:

4-6 green or sweet red pepper

1 pound lean ground beef

1 small onion - chopped

3 cups cooked rice

1cup of salsa

2 cups of tomato sauce

1 package of taco seasoning

1 cup or more of cheese (I use marbled cheddar or mozzarella)

Directions:

Cut tops off peppers and discard; remove seeds. Add tomatoe sauce to bottom of dish and add peppers standing upright.

Cook the beef and onion over medium heat until meat is no longer pink; Stir in taco seasoning with one cup of water and continue cooking until thickened. Stir in the rice, and salsa until combined.

Fill peppers half way with meat mixture, add a layer of cheese and top with remaining beef mixture heaping above the peppers. Bake in350 degree oven for about 35 minutes, top with more cheese and bake until cheese is melted.

Spoon tomato sauce from the bottom of the dish, over top of peppers to serve.

Enjoy.