

Stuffed Peppers

Ingredients:

2 pounds ground beef
2 pounds sausage
4 cups shredded Monterey jack
24 bell peppers
4 medium onions, diced
12 cloves garlic, diced
Fresh parsley, diced
4 cans diced tomatoes (14.5 oz)
8 tbsp. tomato paste
2 cups uncooked rice
2 tablespoons olive oil
1.5 teaspoons dried oregano
Ground black pepper
Kosher salt

Instructions:

Cut pepper caps off and remove seeds
Place top down in a pan with 1/2" water then cover with foil and bake until soft
Boil rice, drain, and put it in a large mixing bowl
Brown meat, drain fat, and add to mixing bowl
Saute diced onion and garlic until soft in the meat drippings, and add to the mixing bowl
Drain diced tomatoes and add to mixing bowl
Add remaining ingredients mixing bowl
Fill each pepper with filling and bake for 20 minutes
Cover with cheese and bake 10 more minutes