

Unstuffed Peppers

Easy, One Pan Skillet Meal in About 30 Mins, Makes

There's nothing better than comfort food, especially when there's an easier version available! This one-pan unstuffed pepper skillet captures all the delicious flavors of traditional stuffed peppers without the hassle or mess. It's perfect for weeknight dinners and is especially great for those who only eat the filling out of the peppers!

Ingredients

- ½ pound of ground beef (can use any ground meat you like)
- 1 small onion, chopped (about ½ cup)
- 1 med. Green pepper, chopped (at least ½ cup)
- 2 T Garlic, minced
- 1 C Rice, uncooked
- 12 oz. Tomato Based Pasta Sauce (dealer's choice)- *see note*
- 2 ¾ C Beef Broth
- Shredded Mozzarella (enough to top, approx. 1 cup?)
- Oil or Butter (less than 1 T)

Optional Herbs/Spices: Pepper, Garlic Powder, Paprika, Red Pepper Flakes, Basil, Oregano, Thyme—see note

Steps

1. In a skillet or frying pan, brown beef over medium high heat. Add any extra spices.
2. Remove beef and drain grease.
3. Return pan to stove and add oil/butter. Sautee onions and peppers until slightly softened- about 5 mins.
4. Add garlic and cook another minute or so, stirring.
5. Add beef, sauce, broth, and extra herbs (if using). Stir well and bring to a boil.
6. Cover and reduce heat to medium/medium low. Cook about 15-20 minutes, or until the rice is done. Taste and season as needed.
7. Give it one more stir and turn off heat. Top with cheese and cover until cheese is melted.
8. *Enjoy! We suggest serving with garlic bread and a tossed salad.*

Recipe Notes

** SAUCE: We use leftover Lush Sauce. You can use any sauce you'd like, even plain tomato sauce. If going with a plain sauce, make sure to season!

** CHEESE: We love cheese and do not measure it out. We think it's at least 1 cup.

** BROTH: Really, any broth or stock will do, but beef does give the best flavor. If using unsalted, you may need to add some salt to the dish.

** HERBS/SPICES: Adding these will all depend on your tastes. If unsure how much to add, start with 1 teaspoon of each and season to taste. Salt is not on the list, but if you prefer to add it, go for it!