



Cheese Entrees & Sides

The Slammin'ist Stuffed Peppers with Cheese (2021 version)



SHRED



SLICE



Serves: 4-6

Ingredients

- 4-6 large bell peppers, various colors
- 1 cup mushrooms, chopped
- 1 cup zucchini, sliced and quartered
- 1/4 teaspoon basil, dried
- 2 cups Cooper® Sharp White cheese, sliced and cut into pieces (or shredded)
- 1 pound ground beef*
- 1/2 cup onion, chopped
- 1 garlic clove, crushed
- 1/2 teaspoon salt
- 1 cup cooked rice
- 1 15-ounce can tomato sauce
- fresh basil leaves

Directions

1. Preheat oven to 350°F.
2. Cut off the top 1/2 inch of each bell pepper and keep the tops. Remove seeds and membranes from peppers. Remove stems from tops if desired. Wash well.
3. Place prepared peppers in a large saucepan or stockpot with enough water to cover and a pinch of salt. Bring to a boil and cook 5 minutes. Drain and set peppers aside.
4. In a large skillet, brown ground beef over medium-high heat and drain off fat. Add mushrooms, zucchini, onion, garlic, salt and basil to the ground beef. Cook until vegetables are tender, stirring often. Remove from heat and cool slightly. Stir in rice and 1 1/2 cups of the Cooper® cheese.
5. Place peppers in a shallow baking dish. Lightly stuff each pepper with filling. Spoon tomato sauce over the peppers. Cover and bake 30 minutes.
6. Remove from oven and uncover. Add remaining 1/2 cup of Cooper® cheese to each of the peppers and bake another 5 minutes, or until cheese is melted.
7. Garnish with fresh basil leaves.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.