

Gourmet Green Stuffed Peppers

Ingredients:

2 bell peppers
5 oz of rice – cook it in 15oz of vegetable broth
3 oz of minced beef
1 tbsp of diced carrot
1 tbsp of diced celery
1 tbsp of diced red onion
Salt, black pepper, oil
Serve with **Hellfire Gourmet Green**

Instructions:

Start by cooking the rice with the vegetable broth – when ready set aside. Now, in a hot pan, start by frying the onions, carrots and celery with some oil and season with salt and black pepper. After 3 minutes you can add the minced beef and cook for another 3-4 minutes. When the beef has browned you can add in the cooked rice and let it all mix together, that should take about a minute and take off the heat. Cut the peppers in half and season them with salt and pepper. Stuff them with rice and minced beef mixture and put in a baking tray. Cook them in the oven, set to 375 Fahrenheit, for about 20-25 minutes. Serve with **Hellfire Gourmet Green** and enjoy!

