



Stuffed Peppers

- 4 medium bell peppers
- 1 ½ cups Pasta Sauce, divided
- 1 cup shredded **Hillacres Pride** Cheese

Filling

- 1 lb **Hillacres Pride** ground beef, browned
- 1 cup cooked rice
- ¼ cup chopped onion
- ¼ cup chopped celery
- 1 clove garlic, chopped
- ½ tsp salt
- pepper to taste
- 1 medium tomato, chopped and seeded

Cut out top and remove seeds of each pepper. Blanch peppers in boiling water, 3 minutes. Drain and immediately place in ice water to cool. Mix filling ingredients and stuff in peppers. Place ½ cup pasta sauce in bottom of casserole. Place stuffed peppers in casserole and top with about ¼ cup pasta sauce each. . Cover and bake in 350 degree oven for 35-40 minutes. Remove cover and top with cheese-return to oven and heat until cheese melts, about 5 minutes. If making ahead, they will need to cook longer to heat through. Use a thermometer to an internal temperature of 165 degrees.