

Turkey Stuffed Peppers

These tasty stuffed green peppers are a great way to enjoy a classic flavor with a bit of a twist!



Main Dish

30 min

Total time

Easy

Difficulty

303

kcal / serving

Ingredients

- 1 large Green Pepper
- 1/2 cup cooked Minced Turkey
- 1/4 cup cooked Brown Rice
- 1/4 cup Tomato Sauce
- 1/3 cup Shredded Cheddar Cheese
- Salt and Pepper to taste

Steps

- 1 Preheat oven to 375°F.
- 2 Slice the green pepper in half horizontally and scrape out the seeds and ribs from the inside. Place on a lightly greased baking sheet.
- 3 In a medium bowl, mix together the turkey, rice, tomato sauce, and cheddar cheese. Season with salt and pepper, to taste.
- 4 Fill the green pepper halves with the turkey mixture and place on the baking sheet.
- 5 Bake in preheated oven for 30 minutes, or until the peppers are tender and the cheese is melted and bubbly.
- 6 Remove from oven and let cool slightly before serving.