

# Turkish Cheese and Rice Stuffed Peppers

A delicious vegetarian main dish with a Turkish twist. Roasted bell peppers stuffed with a flavorful mixture of cheese, garlic, honey, and rice.



Main Dish

Turkish

**40 min**

Total time

**Easy**

Difficulty

**350**

kcal / serving

## Ingredients

- 2 bell peppers
- 1 cup cooked rice
- 1 cup grated cheese
- 2 cloves of garlic, minced
- 2 tablespoons honey
- Salt and pepper, to taste

## Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Cut the tops off the bell peppers and remove the seeds and membranes.
- 3 In a mixing bowl, combine the cooked rice, grated cheese, minced garlic, honey, salt, and pepper.
- 4 Stuff the bell peppers with the rice and cheese mixture.
- 5 Place the stuffed peppers in a baking dish and drizzle with a little olive oil.
- 6 Bake in the preheated oven for 25–30 minutes, until the peppers are tender and the cheese is melted and golden.
- 7 Serve hot and enjoy!