



2 Servings

stuffed peppers with seasoned ground beef

Ingredients

lean ground beef	8 oz (224 grams)
green pepper	2 medium
white rice (cooked)	1 Cup(s)
tomato sauce, no salt	16 oz (448 grams)
worcestershire sauce	1 Tbsp
garlic powder	1 tsp
onion powder	1 tsp

Nutrition Totals

Calories 762 / Carbs 102~g / Protein 62~g / Fat 13~g / Fluid 944~g

Instructions

- 1. Preheat oven to 350 degrees F.
- 2. In a skillet over medium heat, cook the beef until evenly browned, crumbling with spoon into small pieces.
- 3. Remove and discard the tops, seeds, and membranes of the bell peppers.
- $4.\ \mbox{Arrange}$ peppers in a baking dish with the hollowed sides facing upward.
- 5. In a bowl, mix the browned beef, cooked rice, 8 oz tomato sauce, Worcestershire sauce, garlic powder, and onion powder. Add salt and pepper to taste.
- 6. Spoon an equal amount of the mixture into each hollowed pepper. Mix the remaining tomato sauce and Italian seasoning in a bowl, and pour over the stuffed peppers.
- 7. Bake 1 hour in the preheated oven, basting with sauce every 15 minutes, until the peppers are tender.



Nutrition Label

Stuffed Peppers With Seasoned Ground Beef

Calories	381
% D	aily Value*
Total Fat 6.6g	10%
Saturated Fat 3.4g	17%
Trans Fat 0.3g	
Cholesterol 88.8mg	30%
Sodium 209.5mg	9%
Total Carbohydrates 50.9g	17%
Dietary Fiber 6g	24%
Total Sugar 13.4g	
Protein 30.8g	
Vitamin D 3.3IU	1%
Calcium 69.1mg	7%
Iron 7.4mg	41%
Potassium 1472.4mg	

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.