

MEXI-STUFFED PEPPERS

PAGE 85 • BEST BY:

Directions Needed on hand to complete this freezer meal: 6 red bell peppers; 1 cup shredded Mexican cheese blend. Completely thaw in refrigerator. Preheat oven to 350°F/180°C. Prepare peppers for stuffing: wash, cut off tops, and seed peppers. Fill each with meat mixture. Sprinkle tops with cheese. Place on a greased rimmed baking sheet. Bake for 35 minutes, or until filling is hot.

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