



CHEESEBURGER STUFFED PEPPERS

FEEDS:
6 PEOPLE

PREP TIME:
30 MINUTES

COOK TIME:
60 MINUTES

TOTAL TIME TO PLATE:
90 MINUTES

GROCERY CHECKLIST:

- 1 cup rice
- 2 cups water
- Salt and pepper, to taste
- 10 oz can diced tomatoes with green chilis, drained
- 1 cup shredded cheddar cheese
- 1/2 cup diced pickles
- 6 large bell peppers, red and green
- 3 BUBBA burgers, Angus or Original
- 6 slices provolone cheese

MISCELLANEOUS CHECKLIST

- Salt and pepper to taste
- Vegetable or peanut oil
- Large mixing bowl
- Non-stick pan
- Flat or rubber spatula

DIRECTIONS

STEP 1 - COOK THE RICE & MIX

Add the rice and water to a small sauce pan and season with salt and pepper. Bring to a simmer, cover, and reduce the heat. Simmer on low for about 20 minutes until the water is absorbed and the rice is tender. Add the rice to a large bowl and mix in the tomatoes, cheese and pickles. Stir to combine.

STEP 2 - PREP YOUR PEPPERS

Carefully cut the stems of the peppers off, leaving a hole in the top of each pepper. Use a spoon to scoop out most of the white parts on the inside.

STEP 3 - PREHEAT THE OVEN & BROWN THE MEAT

Preheat oven to 400°F. In a nonstick pan or cast-iron pan over high heat, add a little vegetable oil or peanut oil and add the burgers. Cook about 2 minutes per side to brown, but they will not be cooked through. Transfer to a cutting board.

STEP 4 - STUFF THE PEPPERS

Cut the burgers in half. Then put some of the rice mixture into each pepper, filling it about a quarter of the way. Then smash half of a burger into the pepper. Finally fill it the rest of the way with the rice mixture, pressing it in to really fill it tight. Arrange the peppers in a large baking dish so they are standing upright.

STEP 5 - BAKE AND SERVE

Bake about 50 minutes to an hour until the peppers are tender and the burger is cooked through. Top each pepper with a slice of provolone and cook 1 more minute to let it melt on top. Serve.

