



Makes 6 Servings

Use Chantal® Talavera Collection™ Rectangular Baker



Stuffed Bell Peppers

Ingredients:

- 6 bell peppers (red or yellow)
- ½ lb. cooked ground meat (any type)
- 1 cup diced mushrooms
- 2 diced whole onions
- 3 minced garlic cloves
- 2 cups feta cheese
- ¼ cup water
- ¼ cup shredded parmesan cheese

Preparation:

1. Preheat oven to 350° Fahrenheit.
2. Cut tops off bell peppers and remove seeds, set aside.
3. In a mixing bowl, combine ground meat, mushrooms, onions, garlic and feta cheese. Mix well. Then stuff mixture into bell peppers.
4. In your Talavera Rectangular Baker, pour in ¼ cup water. Place stuffed bell peppers standing upright into baker and sprinkle parmesan cheese over top of peppers.
5. Cover the baker loosely with foil and bake for 30 minutes.
6. After 30 minutes, remove foil and turn oven to broil on high. Broil for an extra 5 minutes or until tops of peppers are browned. Take out and let cool. Serve and enjoy!