

Stuffed JackO39Lantern Bell Peppers

Jacob · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

6

Description

These Halloweenthemed stuffed peppers are delicious They are my own stuffed bell pepper recipe with a festive twist The flavorful beef stuffing is made with whole wheat bread instead of rice

Ingredients

- - 6 bell peppers - 1 pound ground beef - 1 egg - 4 slices whole wheat bread
- cubed - 1 small onion
- chopped - 1 small tomato
- diced - 2 cloves garlic
- minced - ½ cup chili sauce - ¼ cup prepared yellow mustard - 3 tablespoons Worcestershire sauce - ¼ teaspoon salt - ¼ teaspoon pepper

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 11x17-inch baking dish. Lightly mix together ground beef
2. egg
3. bread cubes
4. onion
5. tomato
6. garlic
7. chili sauce
8. mustard
9. Worcestershire sauce
10. salt
11. and pepper in a bowl. Wash peppers
12. and cut jack-o'-lantern faces into peppers with a sharp paring knife
13. making triangle eyes and noses
14. and pointy-teeth smiles. Slice off tops of peppers
15. and scoop out seeds and cores. Stuff peppers lightly with beef stuffing
16. and place them into the prepared baking dish so they lean against each other. Bake in the preheated oven until peppers are tender and the stuffing is cooked through and juicy
17. about 1 hour.