

Impossible Stuffed Peppers

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

These beauties are loaded with goodness such as fresh spinach black beans rice spices and more This Impossible stuffed pepper recipe is easy to make and perfect for busy families

Ingredients

- - 2 cups water - 1 cup uncooked white rice - 3 tablespoons olive oil
- divided - 1 medium yellow onion
- chopped
- divided - 1 medium poblano pepper
- chopped
- divided - 4 cloves garlic
- chopped
- divided - 1 (15 ounce) can black beans
- rinsed - 2 medium tomatoes
- cut into chunks
- divided - 1 teaspoon ground cumin - 1 pinch ground chipotle seasoning - salt to taste - 1 (12 ounce) package Impossible Burger - 2 teaspoons adobo all-purpose seasoning - 2 cups fresh spinach - 6 large bell peppers

Instructions

1. Combine water and rice in a saucepan; bring to a boil. Reduce heat to medium-low
2. cover
3. and simmer until rice is tender and water has been absorbed
4. 20 to 25 minutes. Meanwhile
5. heat 2 tablespoons olive oil in a medium pot. Add 1/2 of the onion
6. 1/2 of the poblano
7. and 1/2 of the garlic; sauté for 3 minutes. Stir in black beans and 1/2 of the tomatoes. Cover and simmer for 5 minutes. Stir cooked rice into black bean mixture. Season with cumin
8. chipotle
9. and salt. Set aside. Preheat the oven to 350 degrees F (175 degrees C). Heat remaining 1 tablespoon olive oil in a skillet. Add remaining onion
10. poblano
11. and garlic; sauté for 3 minutes. Add Impossible Burger; be sure to crumble well. Season with adobo and salt. Cook and stir until no longer pink
12. 5 to 6 minutes. Add black bean-rice mixture
13. spinach
14. and remaining tomatoes to the skillet. Mix well and simmer for 3 minutes. Cut tops off bell peppers and remove cores. Use a spoon to stuff each pepper with filling. Arrange in a baking dish. Bake in the preheated oven until peppers are tender
15. 15 to 20 minutes. Tips Substitute 1 1/2 cans fire-roasted tomatoes for fresh tomatoes if desired: add 1 can to the rice mixture and 1/2 can to the burger mixture.