

STUFFED PEPPERS

Yield: 8 Servings | Serving Size: 1 stuffed pepper half Cost/Serving: \$1.23

Ingredients:

1/2-pound lean ground turkey, beef, or Italian sausage

- 1 onion, chopped (about 1 cup)
- 1 teaspoon dried oregano
- 1 (15-ounce) can spaghetti sauce
- 3 cups cooked brown rice
- 1 cup shredded mozzarella cheese, divided
- 4 green or red peppers (softball size)

Directions:

- 1) Preheat oven to 350°F.
- Sauté sausage and onion in a large skillet over medium heat until browned and cooked to 155°F.
 Pour off any fat.
- 3) Stir in oregano, spaghetti sauce, rice, and ½ cup cheese.
- 4) Wash peppers, cut in half lengthwise, and remove seeds. Arrange in a 9x13-inch baking dish.
- 5) Spoon sausage mixture into peppers, mounding on the top.
- 6) Cover with foil. Bake for 30 minutes. Remove the foil and sprinkle remaining ½ cup cheese on top. Continue to cook another 10 minutes.

This material is provided by Iowa State University Extension and Outreach. For more tips like this, visit the Spend Smart. Eat Smart. website. http://tinyurl.com/c59523.

Nutrition Facts

8 servings per container

Serving size 1 stuffed pepper half (265g)

Amount per serving Calories	210
%	Daily Value*
Total Fat 7g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 125mg	5%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 5g	
Includes 0g Added Sugar	rs 0 %
Protein 13g	
Vitamin D 0mcg	0%
Calcium 143mg	10%
Iron 2mg	10%
Potassium 454mg	10%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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