



# R E C I P E

Recipes gathered from many resources, especially [www.allrecipes.com](http://www.allrecipes.com)

## BEEF AND MUSHROOM STUFFED PEPPERS

### INGREDIENTS

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|---|---------------------------------------|
| ‡ 1 lb. ground beef                           | ‡ ½ white onion, diced                |
| ‡ salt and pepper to taste                    | ‡ 2 cups beef gravy                   |
| ‡ 1 cup fresh mushrooms, sliced               | ‡ ¾ cup shredded Monterey Jack cheese |
| ‡ 3 small red bell peppers, halved and seeded |                                       |

### DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Brown beef in a large skillet over medium-high heat. Halfway through browning, add mushrooms and onion. Continue cooking until meat is fully browned; drain fat from skillet. Stir in enough gravy to bond mixture without making it soupy. Season with salt and pepper and set aside.
3. Meanwhile, heat a medium saucepan of water until boiling. Place peppers in water, and boil for 2 to 3 minutes, just until tender; remove from water. Place peppers, hollow side up, in a 9x13 inch baking dish, and fill each with mixture.
4. Bake in preheated oven for 15 to 20 minutes, until bubbling. Top with cheese, and bake for an additional 5 to 10 minutes. Serve in a small pool of gravy.