

Stuffed Peppers

from Delish.com

Ingredients

- 1/2 cup uncooked rice
- 2 tablespoons olive oil plus infused olive for drizzling
- 1 medium onion, chopped
- 2 tablespoons tomato paste
- 3 cloves garlic, minced
- 1 pound ground beef
- 1 14.5oz can diced tomatoes
- 1.5 teaspoons dried oregano
- salt
- fresh ground black pepper
- 6 bell peppers, tops and cores removed
- 1 cup shredded Monterey Jack cheese
- freshly chopped parsley, for garnish

Instructions

- Preheat oven to 400 degrees F.
- In a small saucepan, prepare rice according to package directions.
- In a large skillet over medium heat, heat oil. Cook onions until soft about 5 minutes.
- Stir in tomato paste and garlic and cook until fragrant, about 1 minute more.
- Add ground beef and cook, breaking up meat with a wooden spoon, until no longer pink, 6 minutes. Drain fat.
- Return beef mixture to skillet, then stir in cooked rice and diced tomatoes. Season with oregano, salt, and pepper. Let simmer until liquid has reduced slightly, about 5 minutes.
- Place peppers cut side up in a 9" x 13" baking dish. Spoon beef mixture into each pepper and top with cheese, then cover baking dish with foil.
- Bake until peppers are tender, about 35 minutes. Uncover and bake until cheese is bubbly, 10 minutes more.

- Drizzle with enough infused oil to reach your preferred potency.
- Garnish with parsley before serving.

Notes