

STUFFED HUNGARIAN CHEESE PEPPERS



HOME GROWN
SEED COLLECTION



Sweet Peppers are 'Right on Red,' 'Yes to Yellow,' and 'Orange You Sweet.'



STUFFED HUNGARIAN CHEESE PEPPERS

INGREDIENTS

- 3 ½ tsp olive oil
- ½ lb sweet Italian turkey sausage
- 1 med yellow onion, diced small
- 1 garlic clove, minced
- 2 tbsp fresh chopped oregano
- kosher salt and ground pepper
- ½ cup grated Parmesan, plus extra for topping
- 2 cups cooked long grain or mixed grain white rice
- 15-20 Hungarian Cheese Peppers, cut off tops and remove seeds and ribs

DIRECTIONS

Preheat oven to 400 degrees. In a large skillet, heat 1 tsp olive oil over medium high, add sausage, crumble and cook, until browned. Transfer to a medium bowl, add 1 tsp oil to skillet and brown onion, oregano and garlic, season with salt and pepper. Transfer to bowl with sausage. Add parmesan, rice and 1 tsp oil, stir to combine. Brush a baking sheet with oil and add peppers, cut side up on sheet. Stuff with sausage mixture and bake until browned and peppers are tender, approximately 25 minutes. Top with parmesan cheese. Serve warm.