**Stuffed Peppers**

**Stuffing:**

1# ground beef

4 cloves garlic, minced

½ onion, minced

1 Tbsp. butter

1 cup Arborio rice

2 cups chicken stock

½ cup parmesan cheese

2 eggs

Salt and pepper to taste

**Sauce:**

1 clove garlic, minced

1 Tbsp. olive oil

1 can (28 oz.) tomato sauce

1 Tbsp. dried oregano

1 tsp. dried basil

Salt and pepper to taste

**Ingredients:**

2 green bell peppers

1 yellow bell pepper

1 red bell pepper

1 cup mozzarella cheese

**INSTRUCTIONS**

**Filling:**

1. Preheat oven to 375º.
2. Talk to chef about how to cook the rice. It’s different than normal.
3. Brown the ground beef in a large pan.
4. Add the garlic and the onions to the pan after the meat is cooked.
5. Once the rice is cooked, mix it, the cooked ground beef, parmesan cheese, eggs, and seasonings together.

**Peppers:**

1. Cut the top and a slight bit off of the bottom of the peppers. Remove the insides.
2. Fill the peppers with the meat and rice mixture.
3. Top with tomato sauce then with mozzarella cheese.
4. Bake for 20-25 minutes, or until the peppers are soft.