

Ree Drummond's Stuffed Bell Peppers: A Hearty, Flavorful Family Favorite

There are several reasons why Ree Drummond's stuffed bell peppers stand out:



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 4 large bell peppers (any color)
- 1 pound ground beef
- 1 cup cooked rice
- 1 can diced tomatoes (14.5 oz)
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- 1 cup shredded cheese (cheddar or mozzarella)

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Cut the tops off the bell peppers and remove the seeds. Place them upright in a baking dish.
3. In a skillet over medium heat, sauté the chopped onion and minced garlic until fragrant.
4. Add the ground beef to the skillet and cook until browned. Drain excess fat.
5. Stir in the cooked rice, diced tomatoes, Italian seasoning, salt, and pepper. Mix well.
6. Stuff each bell pepper with the beef and rice mixture, packing it in tightly.
7. Top each pepper with shredded cheese.
8. Bake in the preheated oven for 30 minutes, or until the peppers are tender and the cheese is bubbly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ree-drummonds-stuffed-bell-peppers-a-hearty-flavorful-family-favorite/>