

BBQ Bacon Cheeseburger Stuffed Peppers: A Flavor-Packed Dinner Delight

BBQ Bacon Cheeseburger Stuffed Peppers



OVEN
375°F

TIME
20 mins

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INGREDIENTS

- 4 large bell peppers, halved and seeded ?
- 1 lb ground beef ?
- 6 slices bacon, cooked and crumbled ?
- 1/2 cup BBQ sauce ?
- 1 cup shredded cheddar cheese ?
- 1/2 cup shredded mozzarella cheese ?
- 1/2 tsp smoked paprika ?
- Salt and pepper to taste ?

Instructions:

Prepare the Peppers: Preheat your oven to 375°F (190°C).

Arrange the halved and seeded bell peppers on a baking sheet, cut side up. Roast in the oven for 10 minutes to soften slightly.

Cook the Beef Mixture: Heat a skillet over medium heat and cook the ground beef until browned. Drain any excess fat.

Stir in the BBQ sauce, crumbled bacon, smoked paprika, salt, and pepper, mixing well to combine.

Stuff the Peppers: Spoon the beef mixture evenly into the roasted bell pepper halves. Top each with a generous amount of shredded cheddar and mozzarella cheese.

Bake to Perfection: Return the stuffed peppers to the oven and bake for 15-20 minutes, or until the cheese is melted, bubbly, and slightly golden.

Serve and Enjoy: Remove from the oven and garnish with additional bacon bits or parsley if desired.

Serve hot and savor the delicious cheeseburger flavors!

Pro Tips for Stuffed Pepper Success:

Choose the Right Peppers: Opt for large, evenly shaped bell peppers for easier stuffing and even cooking.

Customize the Fillings: Add diced onions, jalapeños, or mushrooms to the beef mixture for extra flavor and texture.

Make It Extra Cheesy: Sprinkle a layer of Parmesan cheese on top for added cheesy goodness.

Why You'll Love This Recipe:

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11. Why You'll Love This Recipe: These BBQ Bacon Cheeseburger Stuffed Peppers are a fun, flavorful, and

wholesome twist on a beloved classic. They're low-carb, packed with nutrients, and customizable to suit your preferences. Whether you're feeding a family or hosting friends, this dish will leave everyone asking for seconds.

12. Have you tried this recipe? Share your feedback in the comments, and discover more culinary inspiration on I Wuv Cooking.

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

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