

Lazy Stuffed Peppers in Casserole Form - Weeknight Winner

1 tablespoon Worcestershire sauce



TIME
10 min

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INGREDIENTS

- 1 pound ground beef
- 2 bell peppers, chopped
- 1 onion, finely chopped
- 3 cloves garlic, minced
- 1 tablespoon Worcestershire sauce
- 1 (15 oz) can low-sodium beef broth
- 1 (15 oz) can diced tomatoes
- 1 cup uncooked long grain white rice
- 1 tablespoon Italian seasoning
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{3}{4}$ cup mozzarella cheese, shredded
- $\frac{3}{4}$ cup cheddar cheese, shredded

DIRECTIONS

1. Cook the Beef: In a large skillet over medium heat, cook the ground beef, breaking it apart as it browns.
2. Once it is mostly cooked, add the chopped onions and bell peppers. Continue cooking for 5-10 minutes until the vegetables begin to soften.
3. Add Garlic: Stir in the minced garlic and cook for 1-2 minutes, just until fragrant.
4. Be careful not to burn it - garlic cooks quickly.
5. Add Remaining Ingredients (Except Cheese): Stir in:
6. Worcestershire sauce
7. Beef broth
8. Diced tomatoes
9. Uncooked rice
10. Italian seasoning
11. Salt and pepper
12. Bring the mixture to a boil.
13. Simmer: Cover and reduce heat to low.
14. Simmer for about 20 minutes, stirring halfway through, until the rice is tender and most of the liquid is absorbed.
15. Add the Cheese: Once the rice is fully cooked:
16. Stir in half of the mozzarella and cheddar until melted and incorporated.
17. Sprinkle the remaining cheese over the top.
18. Cover again and allow it to melt.
19. If your skillet is oven-safe, you can place it under the broiler for 2-3 minutes to get a bubbly, golden top.
20. Serve: Remove from heat and serve immediately while

hot and cheesy.

SWAPS & NOTES

& Easy Swaps Ground Beef: You can substitute ground turkey or ground chicken for a lighter option.

Rice: Long-grain white rice works best here.

If using brown rice, you'll need extra liquid and longer cooking time.

Peppers: Use any color - red and yellow add sweetness, while green gives a more classic stuffed pepper flavor.

TIPS FOR SUCCESS

Stir halfway through cooking so the rice cooks evenly.

Keep the lid on while simmering to trap steam for tender rice.

If it looks too dry before the rice is done, add a splash of broth.

Let it sit 5 minutes before serving to thicken slightly.

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

Original recipe: <https://chefmaniac.com/lazy-stuffed-peppers-in-casserole-form-weeknight-winner/>