

Oven Baked 5 Ingredient Stuffed Pepper Pasta: An Easy Weeknight Comfort Food

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INGREDIENTS

Use the ingredients from your original recipe source for Oven Baked 5 Ingredient Stuffed Pepper Pasta .

DIRECTIONS

1. Prepare your ingredients: Gather the five ingredients from the original recipe and prep any peppers, pasta, or protein as needed. If the pasta needs to be boiled first, cook it according to package directions until just tender.
2. Cook the filling base: If your version includes ground meat or sautéed vegetables, cook those first until browned and softened. This step helps create the classic stuffed pepper flavor base.
3. Combine everything: In a large bowl or baking dish, combine the cooked pasta with the remaining ingredients, mixing until evenly distributed. This should come together quickly since the ingredient list is so simple.
4. Transfer to a baking dish: Spread the mixture into a greased baking dish, smoothing the top into an even layer.
5. Bake until hot and bubbly: Bake until everything is heated through and the top looks melted, bubbly, and lightly golden around the edges.
6. Serve warm: Let the pasta bake rest for a few minutes before serving so it holds together a bit better on the plate.

SWAPS & NOTES

Because this is such a simple dinner, it's easy to customize based on what you have on hand.

Pasta: Short pasta shapes usually work best because they hold the sauce well and bake evenly.

Peppers: Bell peppers are the obvious star here, and using a mix of colors can make the dish look even more vibrant.

Protein: Depending on the original version, ground beef, sausage, or even turkey could work well in this kind of recipe.

TIPS FOR SUCCESS

A few easy tips can help make this recipe even better: Don't overcook the pasta before baking since it will continue to soften in the oven.

Cut the peppers into evenly sized pieces so they cook at the same rate.

Use a baking dish that gives the ingredients enough room to heat evenly.

Let the dish rest a few minutes after baking for easier serving.

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

Original recipe: <https://chefmaniac.com/oven-baked-5-ingredient-stuffed-pepper-pasta-an-easy-weeknight-comfort-food/>