

Easy Amish Beef and Bell Pepper Bake for Busy Weeknights

Oven-Baked 4-Ingredient Amish Beef and Bell Pepper Bake



OVEN
375°F

TIME
30 to 35 min

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INGREDIENTS

- 1 1/2 pounds ground beef
- 3 large bell peppers, chopped or sliced
- 1 jar tomato or marinara sauce, about 24 ounces
- 1 1/2 to 2 cups shredded cheese, such as mozzarella or cheddar

Optional Pantry Basics:

- Salt
- Black pepper
- Garlic powder
- Onion powder

DIRECTIONS

1. Preheat your oven to 375°F. Lightly grease a 9x13-inch baking dish.
2. In a large skillet over medium heat, cook the ground beef until browned, breaking it apart as it cooks. Drain excess grease if needed.
3. Add the chopped bell peppers to the baking dish.
4. Spoon the cooked ground beef over the peppers.
5. Pour the tomato sauce evenly over the beef and peppers. Stir lightly if you want everything more evenly combined.
6. Sprinkle the shredded cheese over the top.
7. Bake uncovered for 30 to 35 minutes, or until the peppers are tender and the cheese is melted and bubbly.
8. Let the dish rest for about 5 minutes before serving.

SWAPS & NOTES

Green bell peppers give the dish a more traditional, slightly earthy flavor, while red, orange, or yellow peppers make it a little sweeter.

You can use all one color or mix them together for a brighter-looking bake.

Mozzarella gives you that bubbly, melty top, while cheddar adds a sharper flavor.

If you want something in between, a shredded Italian blend works nicely too.

TIPS FOR SUCCESS

Browning the beef first gives the dish the best flavor and texture.

It also keeps the finished bake from getting watery or greasy.

If you want softer peppers, slice them thinner.

If you like a little more bite, keep them in slightly larger pieces.

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

Original recipe: <https://chefmaniac.com/easy-amish-beef-and-bell-pepper-bake-for-busy-weeknights/>