

Stuffed Cubanelle Peppers

Yield: 4 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/cubanelle-pepper-indian-recipe>

Ingredients:

- 1 cup water
- 1/2 cup white rice
- 3 tablespoons extra-virgin olive oil
- 1 pound ground sirloin lean
- 14 ounces tomato sauce
- 1 teaspoon garlic salt
- 1 teaspoon kosher salt
- 1 teaspoon cracked black pepper
- 2 green onions chopped
- 4 cubanelle peppers halved lengthwise and seeded
- 14 ounces tomato sauce
- 1 tablespoon dried parsley
- 1 tablespoon brown sugar packed
- 1 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 3/4 cup shredded mozzarella cheese

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 95 milligrams
4. Fat: 32 grams
5. Fiber: 8 grams
6. Protein: 34 grams
7. SaturatedFat: 11 grams
8. Sodium: 1630 milligrams
9. Sugar: 22 grams
10. TransFat: 1 grams

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