



Stuffed Pepper Casserole

8 servings

Ingredients:

- 1 pound ground turkey
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 2 bell peppers, any color, diced
- 1 cup cooked brown rice
- 1 can (14.5 ounce) diced tomatoes
- 1 can tomato sauce (8 ounces)
- 1 teaspoon Italian seasoning
- ½ teaspoon paprika
- 1 cup shredded cheddar cheese

Instructions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a large skillet, cook the ground turkey over medium heat until browned. Remove from skillet and drain excess fat.
3. Add the chopped onion, minced garlic, and diced bell peppers to the skillet. Sauté until the vegetables are softened.
4. Stir in the cooked rice, diced tomatoes (with their juice), tomato sauce, Italian seasoning and paprika. Add turkey to the mixture and bring the mixture to a simmer and cook for 5 minutes
5. Transfer the mixture to a 9X13 inch baking dish. Spread it evenly.
6. Sprinkle the shredded cheddar cheese over the top of the casserole.
7. Cover the baking dish with aluminum foil and bake for 30 minutes.
8. Remove the foil and continue baking for an additional 10 minutes or until the cheese is melted and bubbly.