

Chorizo and Beef Stuffed Bell Peppers

Ingredients:

- 1 cup rice of choice, cooked
- 1 medium onion, chopped
- 4 cloves garlic, minced
- 10 white mushrooms, chopped
- 4 large bell peppers, cored
- 1 pound ground beef
- ½ pound beef chorizo
- 1 cup shredded mozzarella cheese

Steps:

1. Preheat oven to 350 degrees.
2. Cook the rice according to the directions. Set aside.
3. Combine the onion, meat and chorizo in a skillet and cook until almost fully brown. Add the garlic and cook until the browning process is complete.
4. Place the meat in a sieve and let drain.
5. Core the peppers by removing the top and stem. Remove the ribs and rinse out seeds. Place in a small baking dish.
6. In a medium bowl, combine the meat, mushrooms and rice.
7. Spoon the meat mixture into the peppers. Top each pepper with cheese.
8. Cover the dish with aluminum foil and bake for 15 minutes. Remove the cover and bake for an additional 10 minutes.