

Stuffed Peppers

Description

Stuffed Peppers

Ingredients

- 1 small onion
- 6 green and red peppers

Instructions

Saute until tender in a pan with a little salt and oil, (chopped basil, parsley and fresh tomatoes), to be added after onions and peppers become soft. If no fresh tomato, add some sauce when almost done. Scrape some chipped meat in the pan with the peppers then add 1 egg, bread crumbs and mix together with chopped meat and peppers.

Let cook together until flavor goes thru.

Stuff pepper halves, coat with sauce and bake for 1 hour in 350°



Summary

Yield: 6

Source: Aunt Yolanda

Prep Time: 45 minutes

Category: Main Dish

Cuisine: Italian