

Stuffed Banana Peppers from Michelle Goth (Blackberry Babe)

Ingredients

- 2.5 cups water
- 2 tbsp butter or margarine
- 1 package RICE-A-RONI® Beef
- 8 banana peppers, halved
- 1-pound Italian turkey sausage*
- 2 cups low sodium pasta sauce, divided in half
- ? cup parmesan cheese, grated
- ? tsp red pepper flakes
- ½ cup mozzarella cheese, shredded

How to make it

1. Prepare Beef Rice a Roni in a large skillet using water and butter according to package instructions.
2. Preheat oven to 350 degrees Fahrenheit.
3. In a large skillet, brown Italian sausage until cooked through, about 6-7 minutes.
4. Carefully drain the cooked sausage of any additional grease.
5. To the sausage, add 2 cups cooked Beef Rice a Roni, parmesan cheese and red pepper flakes. Stir well to combine.
6. Prepare a 9x13" baking dish with cooking spray and spread 1 cup of pasta sauce across the bottom. Place the halved banana peppers in the dish. Scoop the sausage and rice mixture into the pepper cavities, heaping them slightly above the edge of the pepper.
7. Cover the pan with aluminum foil and bake for 15-20 minutes.



PREP
TIME

30 minutes



COOK
TIME

-



TOTAL
TIME

-

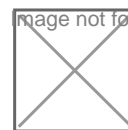


SERVING

8 servings

Made with

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RICE-A-RONI® Beef

8. Remove from the oven and test the peppers for doneness. A fork should easily pierce through the skin of the pepper.
9. If not done, return to the oven to bake for an additional 5-10 minutes.
10. When the peppers are cooked through, top each with shredded mozzarella cheese. Return to the oven, uncovered, and bake for 5 minutes to melt the cheese.
11. Serve warm.