



Stuffed Banana Peppers from Michelle Goth (Blackberry Babe)

Stuffed banana peppers are a simple, delicious family meal made with pantry ingredients. Made with a simple sausage and Rice-A-Roni® stuffing, this twist on traditional stuffed peppers will become a family favorite.

INGREDIENTS

- 2 ½ cups water
- 2 tbsp butter or margarine
- 1 package RICE-A-RONI® Beef
- 8 banana peppers, halved
- 1 lb Italian turkey sausage*
- 2 cups low sodium pasta sauce, divided in half
- 1/3 cup Parmesan cheese, grated
- 1/8 tsp red pepper flakes
- 1/2 cup mozzarella cheese, shredded



PREP
TIME
15 min



COOK
TIME
30 min



SERVES
8

HOW TO MAKE

DIRECTIONS

Prepare Beef Rice-A-Roni® in a large skillet using water and butter according to package instructions.

Preheat oven to 350°F.

In a large skillet, brown Italian sausage until cooked through, about 6-7 minutes.

Carefully drain the cooked sausage of any additional grease.

To the sausage, add 2 cups cooked Beef Rice-A-Roni®, Parmesan cheese and red pepper flakes. Stir well to combine.

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.

Cover the pan with aluminum foil and bake for 15-20 minutes.

Remove from the oven and test the peppers for doneness. A fork should easily pierce through the skin of the pepper.

If not done, return to the oven to bake for an additional 5-10 minutes.

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.

Serve warm.

PRODUCT

