

# STUFFED BELL PEPPERS



Makes 4 servings

Serving Size: 1 pepper

**Tip:** If peppers are out of season, use cabbage leaves.

## Ingredients

- 1 pound lean ground turkey
- 1/3 cup finely chopped onion
- 1 (15-ounce) can no-salt added tomato sauce (divided)
- 1/4 cup water
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup uncooked instant brown rice
- 4 medium green peppers

## Directions

1. Crumble turkey into a 1½ quart microwave-safe bowl; add onion.
2. Cover and microwave on high for 3-4 minutes or until meat is browned; drain.
3. Stir in 1/2 can of tomato sauce, water, salt, and pepper.
4. Cover and microwave on high for 2-3 minutes.
5. Stir in rice; cover and let stand for 5 minutes.
6. Remove tops and seeds from the peppers; cut in half length-wise.
7. Fill pepper halves with meat mixture.
8. Place in an ungreased, microwave-safe, shallow baking dish.
9. Spoon remaining tomato sauce over peppers; cover and microwave on high for 12-15 minutes or until peppers are tender.
10. Let stand for 5 minutes before serving.



**Eat Smart**

## Nutrition information Per Serving

260 calories  
Total Fat 7 g  
Saturated Fat 2 g

Protein 24 g  
Total Carbohydrate 24 g  
Dietary Fiber 3 g  
Sodium 410 mg

 **Excellent Source of Vitamin C**

 **Excellent Source of Iron**

 **Good Source of Vitamin A**



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