

Taco Stuffed Peppers

1 tbs. EVOO
1/2 white onion, diced
1 lb. ground beef (93/7)
1/2 package Trader Joe's Taco Seasoning Mix
1 14-oz. can diced tomatoes
Shredded cheese (Mexican blend or cheddar work great)
4 bell peppers (tops, membranes, and seeds removed)

Preheat oven to 350.

Heat the oil to shimmering in a skillet over medium-high heat. Sauté the onion until softened, about 8 minutes. Add in the ground beef and sprinkle over the taco seasoning. Brown the meat, stirring occasionally. Add in the can of diced tomatoes, cover, and let simmer for about 5 minutes. Stir in a good handful (or more) of shredded cheese.

Evenly scoop some meat mixture into each of the four peppers. Sprinkle on more shredded cheese. Bake at 350 for about 20–25 minutes, or until peppers are cooked to your liking. Garnish with desired toppings.

Toppings

Diced tomatoes
Diced avocado
Cilantro
Cotija cheese crumbles
Sour cream
Crumbled tortilla chips



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