

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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