

AWESOME STUFFED BELL PEPPERS!

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Ingredients:

4 Red or Green Bell Peppers - I Like The Red Ones

1 Package Of Spanish Rice - Brown Rice If You Prefer

1 8OZ Can Of Tomato Sauce

1 Can of Diced Tomatoes With Jalapenos

1/2 Yellow Onion - Diced

1/2 Cup Daiya Cheddar Veggie Shred Cheese - <http://www.daiyafoods.com/our-products/cheddar>

Salt & Pepper

Directions:

Cook Rice first - Follow Directions on Box!

Then once Rice is cooked turn burner on low heat and add in half can of the Tomato Sauce and Diced Tomatoes with Jalapenos, Onions, Cheese and Salt and Pepper. Cook together for an additional 10 minutes.

Then remove and discard the tops, seeds, and membranes of the bell peppers. Arrange peppers in a baking dish with the hollowed sides facing upward.

Next spoon an equal amount of the mixture into each hollowed pepper.

Bake for 40 to 50 minutes and then serve!

THATS IT!