



Meatless Stuffed Peppers

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 4

INGREDIENTS:

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| <input type="checkbox"/> 3 bell peppers, <i>halved and seeded, membranes removed</i> | <input type="checkbox"/> 1 (15 oz.) jar of Laura Lynn pinto beans, <i>drained and rinsed</i> |
| <input type="checkbox"/> 2 tbsp. olive oil | <input type="checkbox"/> 2 (8.5 oz.) pouch of jasmine rice, <i>cooked</i> |
| <input type="checkbox"/> 1 (16 oz.) jar Abby J's Black Bean and Herb Salsa | <input type="checkbox"/> 1 small bunch of cilantro |
| <input type="checkbox"/> 1 container of Ingles store-made pico de gallo | <input type="checkbox"/> 1 fresh lime |

DIRECTIONS:

- ☐ 1. Slice and prep your peppers and place them in a baking dish, drizzle with 1 tbsp. olive oil.
- ☐ 2. In medium sized mixing bowl, combine salsa, beans, and rice.
- ☐ 3. Scoop equal amounts of salsa mix into peppers, top with remaining olive oil.
- ☐ 4. Bake in oven at 350°F for about 20 minutes, until peppers soften.
- ☐ 5. Top with fresh pico de gallo, cilantro, and fresh lime juice.

Watch the video at ingles-markets.com to see a clever way to make stuffed peppers.

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