

# Dave's Enchilda Stuffed Pepper

/DVP

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- 5 bell peppers, orange or yellow preferred
- 1 lb. ground beef
- $\frac{1}{4}$ t black pepper
- $\frac{1}{2}$  medium onion
- 10 oz. can enchilada sauce
- 1  $\frac{1}{2}$  cups cooked yellow rice
- $\frac{1}{4}$  can black olives, sliced
- $\frac{1}{2}$ t cumin
- $\frac{1}{2}$  cup Colby-Jack cheese

This is a tough one for a dutch oven, as you need to cook the peppers, meat, and rice, then bake all together. I'll assume you have at least 3 pans/pots going at once.

Cut off the tops of peppers and remove the seeds. Start these baking in a hot (350 degree) 12" oven. Let them bake for about 20 minutes before combining with the meat and rice.

In a second pan, cook the yellow rice. Add the cumin to the cooking rice. Yellow or Saffron rice has more flavor, so I suggest this over white rice any day.

In a third pan, brown the beef. Add the onion and pepper. Drain as necessary. Add the olives, enchilada sauce, and the prepared rice and simmer for 5 minues.

If the peppers have cooked about 20 minutes, spoon the meat/rice mixture into the peppers. Top with cheese and bake another 30 minutes or so.

Makes 5 servings