Stuffed Peppers

Description

Stuffed Peppers



Summary

Yield: 6
Source: Aunt Yolanda
Prep Time: 45 minutes
Category: Main Dish
Cuisine: Italian

Ingredients

- 1 small onion
- 6 green and red peppers

Instructions

Saute until tender in a pan with a little salt and oil, (chopped basil, parsley and fresh tomatos), to be added after onions and peppers become soft. If no fresh tomato, add some sauce when almost done. Scrable some chipped meat in the pan with the peppers then add 1 egg, bread crumbs and mix together with chopped meat and peppers.

Let cook together until flavor goes thru.

Stuff pepper halves, coer with sauce and bake for 1 hour in 350*