

Company's Comin' Stuffed Peppers



Makes:

12 servings, ½ a pepper

Utensil:

Saladmaster Food Processor
9 Qt./8.5 L Braiser Pan with Cover

Rate ☆☆☆☆☆

Recipe:

[Write a Review](#)

4 tablespoons
Worcestershire sauce
(60 mL)
2 jars spaghetti sauce, 48 ounces each (1.36 kg each)
4 cups
cooked white rice
(744 g)

Directions:

1. Wash and core peppers. Set aside.
2. Preheat pan on medium heat. When several drops of water sprinkled on pan skitter and dissipate, add ground turkey and onion. Cook until browned.
3. Add Worcestershire sauce, spaghetti sauce and cooked rice. Mix well.
4. Fill peppers with mixture, leaving some of the mixture in pan.
5. Place peppers on top of mixture, cover and cook. When Vapo-Valve™ begins to click, reduce heat to simmer.
6. Cook 35 - 45 minutes or until peppers are tender. Garnish with parsley if desired.

Tips:

- To reduce this recipe by half, use the 11" Large Skillet with Cover or 7 Qt. Roaster with Cover instead of the 9 Qt. Braiser Pan.
- Brown rice may be substituted for white rice, depending on preference.
- Remove the ground turkey breast from this dish to make it vegetarian or vegan.

[Nutritional Information per](#)

▼ [Serving](#)

Calories: 313
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 60mg

Sodium:	950mg
Total	44g
Carbs:	
Dietary Fiber:	6g
Sugar:	21g
Protein:	20g
