Slow Cooker Stuffed Peppers
Crock Pot Cooking – November 2013

Ingredients:
- 1 package (7 oz.) Spanish rice mix
- 1 pound lean ground beef
- 1/2 cup diced celery
- 1 small onion
- 1 egg, beaten
- 4 medium green bell peppers
- 1 can (28 oz.) whole peeled tomatoes
- 1 can (10 3/4 oz.) condensed tomato soup
- 1 cup water

Directions:
1. Halve green peppers lengthwise, core and seed. Set aside.
2. Place lean ground beef in a large mixing bowl.
3. Mix Spanish rice (reserve seasoning pack), diced celery, chopped onion, and egg in with the lean ground beef.
4. Divide meat mixture among halved green peppers.
5. Pour tomatoes with juice into slow cooker.
6. Arrange peppers on top of tomatoes.
7. Combine tomato soup, water and reserved rice mix seasoning pack in a medium bowl. Pour over peppers.
8. Cover and cook on medium for 5-6 hours or low for 8-10 hours.