Stuffed Pepper Soup



Love stuffed peppers but not the work? This stuffed pepper soup is one way to get the flavor you love with a fraction of the effort. Warm up with a bowl of our delicious stuffed pepper soup.

Timing

Prep time	Total time	Skill level
		Easy

What You'll Need

- 2 Tbsp. olive oil, divided
- 2 lbs. 90% lean ground beef
- 1 medium onion, chopped
- 1 qt. chicken broth
- 1 qt. Water
- 2 Red Sun Farms bell peppers, chopped
- 1 (28oz.) can diced tomatoes
- 1 (28oz.) tomato sauce
- 2 cups cooked brown rice
- ¼ cup brown sugar
- ½ tsp. thyme

- ½ tsp. sage
- 2 tsp. salt
- 1 tsp. pepper

Directions

1. Heat 1 Tbsp. oil in large heavy-duty pan over medium-high heat; add beef. Crumble and stir meat for 7-10 minutes or until brown and cooked through. Remove from heat.
2. In a big pot, sauté onion in 1 Tbsp. oil over medium heat. Add chicken broth, water and peppers. Cook until onions are tender. Add the remaining ingredients including cooked beef. Bring to a boil, then reduce heat to simmer for 5 minutes.