



## Stuffed Peppers with Garden Bean Blend

Time: 60 minutes

Serves: 25

### Ingredients

- 7 cups (800 g) Arctic Gardens® Rice Pilaf blend
- 1 bag (2 kg) Arctic Gardens® Garden Bean blend
- 25 peppers, cut in half and cored
- 10 cups (2.5 L) salsa sauce
- ½ cup (125 ml) nutritional yeast
- 2 tbsp (30 ml) cumin powder
- 2 tbsp (30 ml) garlic powder
- 2 tbsp (30 ml) chili powder
- 10 cups (2.5 L) cheddar cheese, grated

### Directions

- Combine rice pilaf and garden bean blend. Steam for 5 minutes and set aside.
- Preheat oven to 375°F (190°C).
- In a bowl, combine the rice pilaf and garden bean blend with half the salsa, nutritional yeast, and spices. Adjust seasoning to taste.
- Fill the peppers generously with the mixture and place on a baking sheet.
- Spread the remaining salsa over peppers and top with grated cheddar.
- Bake for 45 minutes.

This vegetarian stuffed peppers recipe is effortless, satisfying, and loaded with nutritious, delicious ingredients.

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