



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Miniature Bell Peppers stuffed with Beef and Mozzarella

Peperoni ripieni di carne di manzo e mozzarella

Preheat oven 400°F

Makes 20 pieces

10 miniature yellow, orange or red bell peppers

1 cup Bolognese sauce *Find my Bolognese recipe under the recipe tab on my blog*

1 cup shredded mozzarella

THE STEPS:

- Line a baking sheet with parchment paper - *I do this for an easy clean-up!*
- Wash and dry peppers
- Halve peppers and remove membrane and seeds
- Divide sauce between pepper halves
- Divide shredded cheese over stuffed peppers
- Place baking sheet with stuffed peppers in the preheated oven
- Bake for 20 minutes
- Remove and serve

THE LOVE: This is where frozen left-overs come in handy. I always have a container or two of Bolognese in my freezer in case of “whatever”. This is one of those *whatever* moments! You could use a commercial sauce but I don’t think it would be as good - just sayin’...