Stuffed Pepper Casserole

Based on the recipe from A Kitchen Addiction

Ingredients

1 pound ground beef
2 green peppers, coarsely chopped
1 teaspoon onion powder
salt, to taste
3 garlic cloves, minced
2 cups brown rice, cooked
24 ounces pasta sauce
1 1/2 cups mozzarella cheese, divided

In a large skillet, brown ground beef, then drain off excess fat. Add peppers, then season with onion powder, salt, and minced garlic. Cook over medium-low heat until peppers are tender.

In a 2 1/2 quart casserole dish, combine in rice, pasta sauce, and 3/4 cup cheese.

Stir in beef mixture and top with remaining cheese.

Bake at 350 degrees F for 25 minutes until cheese starts to brown. Remove from oven and let sit for 5-10 minutes before serving.

Makes 6 servings.

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