

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Stuffed Peppers with Ground Turkey

Ingredients:

6 medium bell peppers

1 Tablespoon vegetable oil 1 pound lean ground turkey 1 medium onion, chopped 2 stalks celery, chopped ½ teaspoon parsley, (dried) 1 cup minute brown rice 1 cup water or chicken stock 1(4-ounce) can tomato sauce salt and pepper to taste

Makes 6 servings - 35% calories from fat

Serving Size 1 pe	epper		
Servings Per Cor	ntaine	er 6	
Amount Per Serving			
Calories 230	Cald	ries fron	n Fat 8
		% Da	aily Value
Total Fat 9g			149
Saturated Fat 2g			109
Trans Fat 0g			
Cholesterol 60m	na		209
Sodium 320mg			139
		21.0	79
Total Carbohydi		21g	
Dietary Fiber 3	ßg		129
Sugars 6g			
Protein 16g			
Vitamin A 6%	• ١	√itamin (200%
Calcium 4%	• 1	ron 10%	,
"Percent Daily Values diet. Your daily values depending on your calc	may be	e higher or	
Total Fat Less Saturated Fat Less Cholesterol Less	than than than than than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400m 375g 30g

Instructions:

- 1. Wash peppers. Carefully remove the top of each pepper and remove the seeds.
- 2. Place each pepper top down in saucepan with an inch of water in bottom. Steam for 4 minutes and remove from heat.
- 3. In a large frying pan, add oil and brown onion and celery until tender. Add ground turkey and cook until brown. Pour in water (or broth), add the rice, and simmer for 5 minutes.
- 4. Fill each pepper with turkey mixture and set into a casserole dish. Pour tomato sauce over all and cover.
- 5. Bake at 350° F for 40 minutes.

Note:

• If desired, use lean ground beef or lean ground chicken in place of ground turkey



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