

Stuffed Grilled Bell Peppers with Ground Meat

40–50 Min

Ingredients 4 Portions

= Kotányi Produkte

500 g	Mixed ground meat
1 piece	Yellow onion
50 g	Breadcrumbs
300 g	Long grain rice
100 g	Gouda, grated
4 piece	Bell peppers
2 tsp.	Grill Barbecue Spice Mix
0.5 tsp.	Garlic Granules
	Sea Salt, Coarse
	Pepper Black, Ground

Preparation

1. Peel and finely chop the onion. Mix the ground meat with onion, Kotányi Grill Barbecue mix, Kotányi Garlic, breadcrumbs, a good pinch of Kotányi Pepper and half the grated Gouda.
2. Rinse the bell peppers, cut them in half, remove the cores and season the inside with salt. Fill with the ground meat.
3. Prepare the long grain rice according to the instructions on the packaging.
4. Grill the halved bell peppers under indirect heat for around 20 minutes, keeping the grill door closed. After 10 minutes, sprinkle on the rest of the cheese.
5. Dish the stuffed bell peppers up with the long grain rice and serve. This dish can also be cooked in the oven: Bake them for around 25 minutes at 200°C (392°F) using the conventional oven setting. After 15 minutes, sprinkle on the rest of the cheese.