

Harvest Pilaf Recipe: *Savory Harvest Pilaf Stuffed Peppers*

INGREDIENTS:

1 bag of RightRice Harvest Pilaf, prepared
2-4 tablespoons water, for steaming
3 bell peppers - any color, halved with seeds removed
1/3 - 1/2 cup pepper jack cheese
chopped parsley, for garnish

DIRECTIONS:

Preheat oven to 375 degrees.

In a saucepan, prepare RightRice Harvest Pilaf according to directions. While it sits (you've got 12 minutes!), prepare your bell peppers. Set aside.

Once your RightRice is prepared and cooled, scoop it into your hollowed peppers until just about full. Place the filled peppers, open half up, into a large cast iron pan or dutch oven. Carefully pour the water into the pan around the peppers, so that the bottom of the pan is just covered with water. This will aid in steaming the peppers so they are cooked completely through.

After that, gently and generously sprinkle the pepper jack cheese onto the peppers. Bake, uncovered, for 30-35 minutes, until peppers are soft and cheese is bubbly. Sprinkle with a little freshly chopped parsley, serve + enjoy!

Leftovers can be stored in an airtight container for up to 3 days, but are best enjoyed fresh.