

INGREDIENTS FOR 6 SERVINGS

1 Pound Lean Ground Beef

1 Small Onion, Finely Diced

1 Package Taco Seasoning

¾ Cup Mild Salsa

1 Cup Shredded Cheddar Cheese

1 Package Sweet Mini Peppers,
Halved

Cilantro Lime Crema:

½ Cup Sour Cream

2 Tablespoons Lime Juice

½ Cup Cilantro, Minced

½ Teaspoon Minced Garlic

PREPARATION

Preheat oven to 350°.

Slice peppers in half lengthwise and remove any seeds.

In a medium skillet over medium to medium high heat, cook the ground beef and onions until brown and drain any residual fat. Add the taco seasoning and ¼ cup water and cook an additional 5 minutes. Place the salsa in the skillet and stir to combine. Remove from heat and cool slightly.

Before filling peppers, add the shredded cheddar cheese to the prepared beef and mix.

On a baking sheet fill each pepper as full as possible and place in the oven for 13-15 minutes.

While peppers are baking prepare the cilantro lime crema. In a small bowl mix the following ingredients: sour cream, lime juice, cilantro and garlic.

Top each pepper with a bit of the prepared sauce.

