



Stuffed Peppers in Tomato sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- ground pork (personally prefer 15-20%)
- any sweet peppers
- chilies

- onion
- garlic
- tomato
- tomato sauce (from a can)

- basil
- salt/pepper
- egg – beaten

Instructions

Cut up sweet peppers in order to make 'boats'

Dice some onions. Peel the tomato and dice it.

Finely chop onion, garlic, chilies, remains of sweet peppers and add everything to the ground pork.

Add to the mixture: salt&pepper, basil. Mix well while adding beaten egg for consistency.

Fill the sweet pepper 'boats' with the meat mixture.

Heat the oil on medium-high flame. Put the stuffed peppers meat down. Fry for a couple

minutes (until brown).

Flip the stuffed peppers. On the side saute onions, then add diced tomato. Then add tomato sauce from the can.

Add water and bring to boil. Cover and simmer until meat is cooked through.