

French Onion Beef Stuffed Peppers



Ingredients:

- 4 large bell peppers
- 1 pound ground beef
- 1 large onion, thinly sliced
- 2 cloves garlic, minced
- 1 cup beef broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup shredded Swiss cheese
- 1 tablespoon olive oil
- Fresh parsley for garnish

Prep Time: 15 minutes | Cooking Time: 45 min.

Instructions:

Preheat oven to 375°F (190°C).

Cut the tops off the bell peppers and remove the seeds and membranes. Set aside.

In a large skillet, heat olive oil over medium heat. Add the sliced onions and cook for about 10 minutes, stirring occasionally, until they are caramelized and golden brown.

Add minced garlic to the skillet and cook for an additional 1-2 minutes until fragrant.

In a separate bowl, combine the ground beef, beef broth, Worcestershire sauce, thyme, salt, and pepper. Mix well.

Add the caramelized onions and garlic to the beef mixture and stir until fully combined.

Stuff each bell pepper with the beef and onion mixture, packing it in tightly.

Place the stuffed peppers upright in a baking dish. Pour any remaining beef broth around the peppers for added moisture.

Cover the dish with aluminum foil and bake for 30 minutes. Remove the foil, sprinkle shredded Swiss cheese on top of each pepper, and bake for an additional 10-15 minutes, or until the cheese is melted and bubbly.

Garnish with fresh parsley before serving.