

Sweet and Sour Stuffed Peppers



PREP TIME : 5 MIN

COOK TIME : 01 H 25 MIN

SERVES : 4

Ingredients :

- **4 large red, orange or yellow peppers; tops sliced off, seeds and membranes removed**
- **1 tbsp (15 mL) vegetable oil**
- **1 lb (500 g) ground pork**
- **1 jar VH® Sweet & Sour Sauce**
- **1 cup (250 mL) Hunt's® Thick & Rich Original Pasta Sauce**
- **1 cup (250 mL) parboiled rice**
- **1 cup (250 mL) frozen peas, not thawed**

Directions :

- 1. Pre-heat oven to 400°F (200°C).**
- 2. In a large pot, heat oil over medium-high and stir-fry the pork until it is browned; about 5 minutes.**
- 3. Once pork is browned, stir in VH® Sweet & Sour Sauce, Hunt's® Thick & Rich Original Pasta Sauce, rice and 1 1/2 cups (375 mL) water. Simmer until slightly thickened, about 3 minutes; remove from heat and stir in frozen peas.**
- 4. Using a large soup spoon, scoop rice mixture into the peppers until full; place tops of peppers back on. Place any excess rice mixture into a medium baking dish and place peppers firmly on top. Add 2 tbsp (30 mL) water to dish and cover completely with foil.**
- 5. Cook in oven until rice and peppers are tender, about 1 hour 20 minutes.**



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