



INGREDIENTS

6 green peppers

2 TBSP of olive oil

8 small Italian hot pork sausages

1 chopped sweet onion

1 cup of chopped cremini mushrooms

Salt & pepper

1 cup of chopped fresh spinach

2 chopped garlic cloves

2 ½ cups of passata

3 TBSP of chopped fresh basil

2 cup of cooked Arborio rice

¼ cup of Parmiggiano-Reggiano

½ cup of shredded mozzarella



STUFFED PEPPERS

By Caterina Romano's kitchen

DIRECTIONS

1. To prepare the peppers, remove the top and white membrane and the seeds. Clean and cut the center of the cap for it will become the base of the stuffed pepper.
2. Brush both the inside & outside of the peppers with the olive oil.
3. Preheat the oven to 350 DF.
4. Bake the peppers including the tops in the oven for 20 minutes.
5. Remove the sausage meat from the casings. Heat a sauté pan over medium heat, add the sausage and sauté them until golden brown.
6. Transfer the browned meat to a bowl and keep the fat in the pan.
7. Add the onion and sauté them until golden brown. Add the mushrooms, salt, pepper and sauté until they release all the water.
8. Add the spinach and cook until it wilts down. Add the garlic and when fragrant add the passata. Season with salt & pepper and simmer the sauce for 20 minutes.
9. Add the basil and mix well. Set aside and allow to cool.
10. When the peppers come out of the oven, allow to cool and discard the water that has accumulated inside.
11. In a large glass bowl, add the rice, sausage, sauce and mix well.
12. Stuff the peppers with the mixture and pack them tight. Bake for 20 minutes.
13. Add the cheese and mozzarella on top and bake for 3-4 minutes until the cheese is melted.
14. Allow the peppers to cool.
15. To serve, place the tops down and place the peppers on top.

ENJOY THE STUFFED PEPPERS