

## Stuffed Bell Peppers



### Ingredients:

- 4 bell peppers, any color
- 2 cups cherry tomatoes, diced
- 1 medium onion, chopped
- 1 cup fresh basil, chopped
- 3 cloves garlic, minced
- 2 teaspoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

### Directions:

1. Preheat oven to 425F. Lightly oil a large shallow baking pan.
2. Cut peppers in half lengthwise and remove seeds. Arrange peppers cut sides up in baking pan.
3. In a bowl toss tomatoes, onion, basil, garlic, olive oil, salt and pepper to taste.
5. Spoon equal portions of mixture into peppers.
6. Roast the peppers in upper third of oven until peppers are tender, about 20 minutes.

Makes 8 Servings



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