

# Pizza Stuffed Bell Peppers

## Ingredients

3 bell peppers (any color, I used a mix of red and green), halved with seeds and stems removed  
1 lb. ground beef  
8 oz. mushrooms, sliced  
1.2-2 oz. pepperoni, sliced into quarters  
12 thin slices of pepper jack cheese  
1/3-1/2 cup marinara (I used garlic marinara from Trader Joe's)  
1 tsp. each oregano and onion powder  
1 1/2 tbsp. minced garlic  
salt, pepper, and red pepper flakes to taste

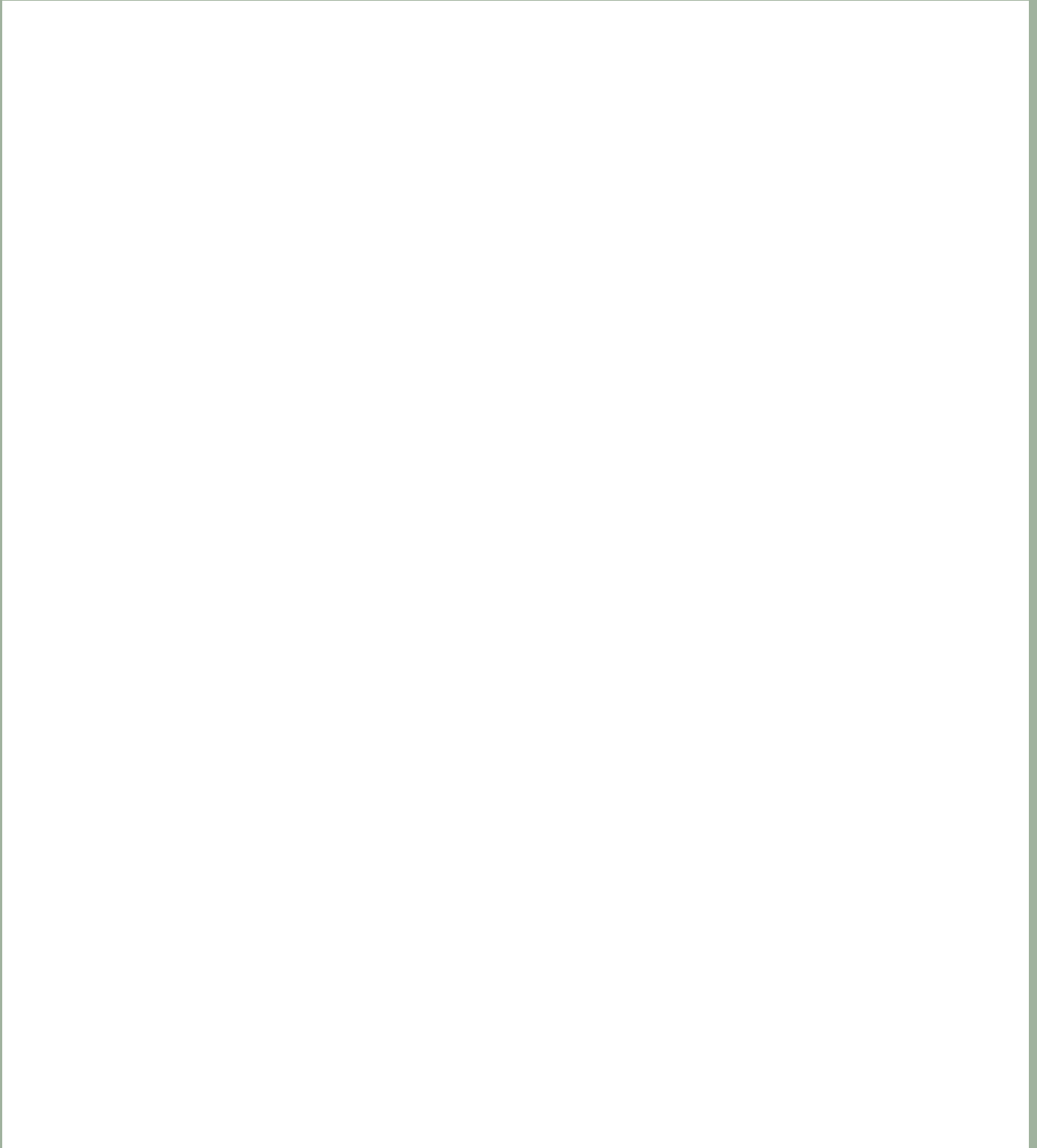
## Directions

1. Preheat oven to 400 F.
2. Add bell peppers to a baking sheet and drizzle avocado oil (or olive oil).
3. Bake for about 10-15 minutes, until softened but still a bit of crunch.
4. While peppers are baking, brown ground beef.
5. Add mushrooms and allow to cook down a bit, about 5 minutes.
6. Add spices and minced garlic, cook 2 minutes.
7. Add pepperoni and marinara, just enough to coat it (It shouldn't be saucy).
8. Simmer a couple minutes.
9. Place a slice of cheese at the base of each pepper.
10. Distribute mixture between peppers (pack the mixture into each one).
11. Top with a slice of cheese.
12. Bake for 5-10 minutes, then broil on high until cheese is browned and bubbly.
13. Enjoy!

Disclaimer: I am not a nutritionist and sharing this recipe does not constitute nutrition advice. Please consult a nutritional practitioner about a nutrition plan that's best for you.

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*My notes*



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