

## Stuffed Bell Peppers

### INGREDIENTS

8 large green bell peppers  
5 cups Rice Dressing  
1 cup plus 2 tablespoons bread crumbs  
2 tablespoons salted butter, melted  
1/4 cup freshly grated Parmesan cheese

### DIRECTIONS

Preheat the oven to 350 degrees.

Slice the tops off the bell peppers and discard them. Carefully remove the seeds and ribs from inside the peppers, and discard them.

Fill the bell pepper bottoms with the dirty rice, and place them in a large casserole or baking dish. Add enough water to just cover the bottom of the casserole.

Cover the casserole with foil, and bake the peppers for about 30 minutes or until the peppers are tender.

Combine the bread crumbs with the Parmesan cheese and melted butter.

Remove the casserole from the oven and remove foil covering. Sprinkle the bread-crumbs mixture evenly across the tops of the peppers.

Place casserole back in the oven, uncovered, for an additional 10 minutes or until the tops are lightly browned and golden. (May use broiler to brown tops)