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# Simply Seasonal

## Stuffed Peppers

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## Stuffed Peppers

### Ingredients

- \*6 medium-sized green bell or poblano peppers
- 1 Tbsp olive oil
- \*¼# mushrooms, diced
- \*1 medium onion, diced
- \*3 cloves garlic, minced
- \*2 carrots, diced
- Zest and juice of 1 lemon
- \*1 cup celery, chopped, with leaves
- \*1 cup parsley, chopped
- ½ tsp dried dillweed
- 1 cup grated Parmesan cheese
- 1 cup grated Swiss cheese
- Sea salt & freshly ground black pepper

\*can be sourced locally

### Directions

1. Preheat oven to 350° F.
2. Cut tops off peppers; remove seeds and pith.
3. Heat oil in skillet and sauté mushrooms, onions, garlic, celery and carrots until mushrooms are soft. Remove from heat and add lemon zest and juice, parsley, dill weed, and cheeses; season with salt & pepper to taste.
4. Fill peppers with stuffing, place pepper lids on top and place into a baking dish. Spoon any extra filling around peppers.
5. Cover and bake 45-60 minutes or until peppers reach your desired finish.

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