

Stuffed peppers

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Ingredients

Stuffing and peppers

- 5 small peppers (I bought fresh, white, but any kind is fine!)
- 1 a box of champignons (200 g)
- 300 g pork ham
- 1 onion
- A couple of handfuls of rice
- A few potatoes (for satiety and so that no one suffocates!)
- 2-3 tired tomatoes (the kind where you already begged to be eaten)
- Seasonings: salt, pepper, herbs de Provence, a pinch of cayenne (if you want it spicier) and a dash of Worcestershire sauce.
- Water for stewing
- Sour cream for serving

Instructions

- 1.** We are preparing the filling: I cut the pork into pieces, wash the mushrooms, cut the onion into 4 parts and throw everything together with the spices into a food processor. A few clicks - and everything is perfectly ground! (If you don't have a food processor, no problem: buy already ground pork, and just finely chop the mushrooms and onions).
- 2.** Rice: I add a couple of handfuls of uncooked rice to the meat mass and mix everything well.
- 3.** Kemšam paprika: I wash the peppers, cut off their "caps" (I don't throw them away!) and remove the seeds. Fill with stuffing. Just don't stuff it all the way to the top, because the rice will puff up during cooking and the filling will increase!
- 4.** Potatoes and put everything in the pot: I put a few peeled and cut potatoes in the bottom of the pot. I arrange the peppers nicely on them and cover them with their tops. The potatoes at the bottom of the pot are the best thing - they will soften as they cook, and nothing will stick, and it's still tasty and filling.

5. For stewing: I blend a few tomatoes with a little water and salt (enough to almost cover the peppers). I pour the goodness in the pot, cover it with a lid and leave it to simmer on low heat for about an hour.
6. All that remains is to put it on a plate, add a good spoonful of cold sour cream and enjoy!

Notes

Today I am sharing stuffed peppers. I made three to four portions (it depends a lot on appetite) for less than 5 euros! More precisely, I spent only €3.36 in the IKI store, and I just found the rest in my cupboards.



Let's cook together!

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