

## *Instant Pot Stuffed Peppers*

*4-5 cleaned peppers, cut the top off and remove the stem  
1 cup diced peppers and onions, precooked (from bag of frozen)*

*2 diced Campari tomatoes*

*fresh thyme leaves*

*fresh oregano*

*2 Italian sausage links*

*3/4 cups ground beef, or half beef and veal*

*1/4 cup water*

*1 cup marinara plus More to drizzle over peppers*

*\*optional 1/2 cup cooked rice*

*Belgioioso Shaved cheese blend...we love it! What a time saver for everything!*

*\*Instant Pot removable rack*

*Sauté thee peppers an onions in a little EVOO for 3 or so minutes, blend all of the ingredients, but only 1/4 cup of the sauce into the stuffing saving the rest plus water for the pot.*

*Clean and stuff the peppers...*

*Add the water and 3/4 cup sauce to the pot, place the rack in the pot, “situate” your peppers on the rack, top with a little shaved cheese, top with pepper lit, drizzle with a bit of marinara.*

*Close the lid and close the vent, manually set IP to 8 minutes high pressure... when done, allow pressure to come down about 4 minutes, release pressure.*

*Carefully lift the peppers out, place on plates or platter, allow the sauce to simmer for 2-3 minutes, drizzle over hot peppers and serve.*