

SPOTLIGHT RECIPE

GREEN BELL PEPPER STUFFED WITH GROUND BEEF (AJI RELLENO)

- Wash the green bell peppers only on the outside. Cut a small circle on top of the bell peppers where the stems are, then remove the stem caps. Carefully clean out the insides, removing the seeds and white membrane as much as you can without breaking them. Set aside.
- Beat the egg, add a pinch of salt; set aside.
- Mix the beef with the onion, garlic, jalapeño, all dry seasonings and the bread crumbs.
- Fill each bell pepper carefully with the ground-beef mixture.. Leave room to spoon a little of the egg-wash mixture on top to be able to make the caps of bell pepper fit. Repeat until all of the peppers are filled. If you have leftover meat, just prepare another bell pepper. Set aside.

For the sauce

- Heat the oil in a saucepan big enough for all of the peppers to stand. Sauté the onions and garlic until the onions are translucent, but do not let the garlic burn. Add the crushed tomatoes; stir. Let the mixture come to a mild boil.
- Add all dry ingredients and let cook for 2 minutes. Add more salt if needed.
- Using tongs, carefully place the stuffed bell peppers over the boiling sauce in the pan. Spoon the sauce over each pepper. Cover, turn the heat to medium low and simmer for 25 to 30 minutes or until the internal temperature of the ground beef inside the peppers reaches 165 degrees. Sprinkle with chopped cilantro when done.

Ingredients

Servings: 6

- 6 medium green bell peppers
- 1 egg, beaten, to bind the tops
- 1 to 2 tablespoons kosher salt
- 1 pound ground beef
- 1 medium yellow onion, small dice
- 1 tablespoon garlic, minced
- 1 tablespoon fresh jalapeño, minced
- 1 teaspoon black pepper
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 tablespoon cayenne pepper
- 1/2 cup bread crumbs

For the sauce

- 1 tablespoon oil blend
- 1/4 cup yellow onion, minced
- 1 tablespoon garlic, minced
- 2 cups crushed tomatoes
- 1 teaspoon black pepper
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon chile powder
- 1 teaspoon cumin
- 1 tablespoon kosher salt, more if needed
- Fresh cilantro for garnish