



Bell Pepper Nachos

9 Servings



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Ingredients:

- 1 lb. lean ground beef
- 1/2 tsp. black pepper
- 3 bell peppers
- 1 tsp. chili powder
- 1/4 tsp. salt
- 1 c. cheddar cheese,
- 1 tsp. cumin
- 3/4 c. salsa
- shredded

Directions:

1. Wash hands with soap and water.
2. Preheat oven to 375° F. Spray a baking sheet with non-stick cooking spray. Set aside.
3. In a large skillet, brown ground beef until internal temperature reaches 160 degrees when measured with a food thermometer. Drain fat.
4. In a small bowl, combine spices and salsa. Add to cooked meat.
5. Scrub bell peppers with a clean vegetable brush under running water. Remove seeds, core and membrane from bell peppers. Slice each one into 6 vertical pieces. Set sliced bell peppers on prepared baking sheet.
6. Evenly distribute meat mixture into the bell pepper slices. Top with cheese.
7. Bake for 10 minutes or until cheese is melted and peppers are hot.
8. Store leftovers in a sealed container in the refrigerator.

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