

Italian Stuffed Long hots



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 30 minutes

Cook Time: 40 minutes

Ingredients

For the filling:

- 1 lb of Long Hot Peppers
- 8 oz of Ground Beef
- 2/3 cup of Ricotta
- 2 oz of Provolone, finely chopped
- 1/4 cup of Freshly Grated Parm
- 2 Cloves of Garlic, minced or grated
- 1/2 Small Onion, grated
- 1/4 cup of Tomato Sauce (or any tomato product will do)
- 2 Tbsp of Chopped Parsley
- Salt to taste
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Additional Ingredients:

- 2 Tbsp of Breadcrumbs
- Freshly Grated Parm
- 1/2 cup or so (perhaps a bit more) of tomato sauce
- Olive Oil

1) Preheat your oven to 400 degrees. In a small skillet, brown the ground beef (breaking it up as much as you can with a wooden spoon) until fully cooked through, season with a pinch of salt, remove to a plate with a slotted spoon (discard the fat) and set aside to cool.

2) While the beef is cooling, prep your peppers. Cut a slit along the length of the pepper, carefully open the peppers, discard all the seeds and membranes (please watch the video to see how I did this because it's easier to see it then to explain it) and set aside.

3) Add about 1/2 cup of tomato sauce and a couple tbsp of oil in the bottom of a roasting pan (I used a 9x13 inch) smear it all together and set it aside.

4) Make the filling by mixing together in a bowl the cooled cooked beef, ricotta, parm, provolone, 1/4 cup of sauce, garlic, onion, parsley and a pinch of salt, stuff each pepper, set it cut side up in the prepared pan, then once all filled, drizzle a little more sauce and a drizzle of olive oil on each one, followed by the lightest sprinkle of breadcrumbs and some more parm.

5) Cover with foil, roast for 20 minutes covered, then uncover and roast for 15 to 20 more minutes. Dig in!

