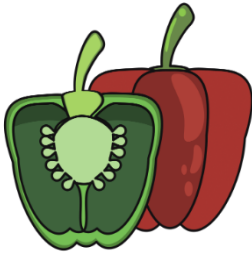


# Fresh Veggie Series

Vine & Fig Educational Outreach Program



## This Week's Produce Items:

**Radical Roots Farm:** green peppers, lettuce mix, tomatoes, kale, herb, scallions, cucumber, garlic and St. Isidore's red onion.

**St. Isidore Homestead & Permaculture:** green peppers, scallions, red onion, tomatoes

**Jubilee Climate Farm:** amaranth.



## Recipe of the week:

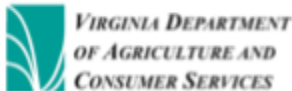
Stuffed Peppers

### Ingredients

- 4 green peppers
- Oil
- 1/2 diced red onion
- 1 garlic clove (or garlic powder)
- Paprika
- 300 gr ground beef
- Salt and pepper
- Oregano
- 2 boiled eggs
- Raisins
- Cheese (any type that melts)

### Directions

1. Heat the oil in a pan and cook the onions, garlic, and paprika, after some minutes, add the ground beef. Add salt, pepper and oregano. Turn off the heat and add the raisins and the boiled egg (diced).
2. Cut the top of the pepper as if it was a lid. Stuff them with the meat and put a layer of cheese on top, then cover them with the "lid".
3. Place the pepper in an oven-safe tray and cook at 350°F for about 20 minutes or when the peppers are soft, and the cheese is bubbly.



[vinefigeducation.org/recipes](http://vinefigeducation.org/recipes)