Grain and Veggie Stuffed Peppers

Recipe provided by Heinen's partner, Chef Billy Parisi.

Serves 6

Ingredients

- 1 package of Heinen's cooked brown rice
- ½ yellow squash, medium diced
- ½ green zucchini, medium diced
- ½ cup baby bella mushrooms, sliced
- ½ yellow onion, peeled and small diced
- ½ cup crumbled feta cheese, plus more for sprinkling
- 2 Tbsp. chopped, fresh basil, plus more for sprinkling
- 2 Tbsp. olive oil
- 3 red bell peppers, seeded, stemmed and cut in half
- 1 24 oz. jar of Heinen's marinara sauce
- Salt and pepper, to taste

Instructions

1. Preheat the oven to 350°F.
2. In a medium-size bowl, gently mix together the rice, squash, zucchini, mushrooms, onion, ½ cup of feta cheese, 2 Tbsp. chopped basil, olive oil, salt and pepper until completely combined.
3. Evenly stuff each of the halved peppers with the grain and veggie stuffing until full and all of the stuffing has been used. Set aside.
4. Pour the marinara sauce in a 13x9 casserole dish or a large 12" cast iron skillet.
5. Place the peppers evenly in the dish or skillet and sprinkle with additional feta cheese.
6. Bake in the oven at 350°F for 30-35 minutes or until lightly browned and cooked through.
7. Sprinkle with more chopped, fresh basil and serve.