

## Vegetarian Stuffed Peppers & Tomatoes

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- Total Time: 75 minutes
- Cook Time: 65 minutes
- Serves: 4

### Ingredients:

- 3 peppers
- 3 large tomatoes
- ¼ tbsp olive oil
- 1 cup rice
- 2 cups water
- 1 tin tomatoes
- 3 cloves of minced garlic
- 1 tsp oregano
- 1 tsp thyme
- salt
- pepper
- 1 cube MAGGI Vegetable Stock

### Method:

- Slice off the top of the bell peppers and remove the insides. Keep the top parts for later.
- Slice off the top of the tomatoes and use a spoon to remove the flesh. Keep top parts and the tomato flesh for later.
- Add some olive oil to a large pan and then add the rice, water, a tin of tomatoes, the tomato flesh, garlic, oregano, thyme, salt and pepper. Bring to a boil.
- Add the MAGGI Vegetable Stock cube to the mixture and stir until dissolved.
- Cover the pot and simmer until the rice is cooked.
- Put the prepared bell pepper & tomato shells in a baking dish.

- Scoop the cooked rice mixture into the prepared bell pepper & tomato shells and replace the tops.
- Bake at 175°/350° for 45 minutes.
- Serve and enjoy!