



Total Time  
**95 MIN.**

Serving Size  
**9.5 OZ/269.3 G**

Difficulty  
**EASY**

Yields  
**24**

This marvelous casserole is layered with all the tasty flavours of stuffed peppers and then baked with a cheese and breadcrumb topping until golden brown and bubbling.

## INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1/4 cup + 2 tbsp	90 mL
Celery, diced	2 cups	500 mL
Red Bell Peppers, diced	2 cups	500 mL
Onions, diced	2 cups	500 mL
Ground Beef, extra-lean	4 lbs	2 kg
Mushrooms, sliced	1 lb	500 g
Garlic, minced	1/4 cup	60 mL
Paprika	2 tbsp	30 mL
Campbell's® Condensed Tomato Soup	1 can 48 oz	1 can 1.36 L
Water	1 cup	250 mL
Dijon Mustard	1/4 cup	60 mL
Worcestershire Sauce	1/4 cup	60 mL
Basmati Rice, cooked	3 cups	750 mL
Cheddar Cheese, shredded	1 1/2 cups	375 mL
Italian-style Breadcrumbs	2/3 cup	150 mL
Fresh Parsley, finely chopped	2 tbsp	300 mL



## Tip

\* Can also use Campbell's® Condensed Reduced Sodium Tomato Soup, 12 x 1.36 L (48 oz), code #18987



## INSTRUCTIONS

1. To large high-sided skillet or saucepan set over medium-high heat, add oil. Add celery, red peppers and onions; cook, stirring occasionally, for 5 to 8 minutes or until starting to soften.
2. Stir in beef, mushrooms, garlic and paprika. Cook, stirring occasionally, for 8 to 10 minutes or until beef is starting to brown.
3. Stir in condensed tomato soup, 1 cup (250 mL) water, mustard and Worcestershire sauce; bring to a boil. Stir until smooth. Stir in rice.
4. Transfer to greased 4-inch-deep (10 cm) half-size hotel pan. Sprinkle with cheese and breadcrumbs.
5. Bake in 400F (200C) oven, uncovered, for 25 to 30 minutes or until golden brown and bubbling, and until internal temperature of 165F (74C) or higher is held for 15 seconds. Increase oven to broil and broil for 3 to 5 minutes or until lightly charred.
6. Garnish with parsley before serving.

CCP: Hold hot at 140F (60C) or higher for serving.

To Serve: Garnish with parsley before serving. Serve with dollop of sour cream if desired.

CCP:

- Substitute ground beef with ground turkey for variation.
- Substitute cooked basmati rice with cooked brown rice, quinoa or barley.
- Substitute red bell peppers for green bell peppers if desired.