



Total Time  
**30 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**EASY**

Serve up all the popular flavour of stuffed peppers in this soup made with Artisan by Stockpot® Beef Stock, beef, peppers and rice.

Yields  
**12**

## INGREDIENTS

	WEIGHT	MEASURE
Lean Ground Beef	1 lb	500 g
Green, Red or Yellow Peppers, julienned	1 1/2 cups	375 mL
Celery, sliced	1 stalk	1 stalk
Onion, finely chopped	1/2 na	1 na
Artisan by Stockpot® Beef Stock	3 1/2 oz	109 mL
Water	4 cups	1 L
Canned Diced Tomatoes, drained	1 cup	250 mL
Long-grain White Rice, uncooked	1/4 cup	65 mL
Tomato Paste	2 tbsp	30 mL
Worcestershire Sauce	1 tsp	5 mL
Garlic, finely chopped	1 clove	1 clove
Dried Thyme Leaves, crushed	1/2 tsp	3 mL
Black Pepper, ground	1/2 tsp	3 mL

## INSTRUCTIONS

1. Cook beef in lightly-oiled, 3 qt heavy-bottomed saucepot over medium-high heat until browned, stirring often. Remove beef, pour off fat and set beef aside. Reduce heat to medium.
2. Add peppers, celery and onion and cook for 5 minutes. Return beef to saucepot. 3. Stir in remaining ingredients. Heat to a boil. Reduce heat to low. 4. Simmer, stirring occasionally, for 20 minutes.