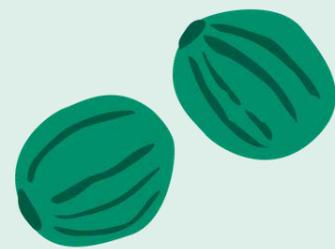


# Con CARNE STUFFED PEPPERS



## Ingredients

800g Minced Beef

80g Water

20g Verstegen Sambal Oelek Pure

100g Verstegen Meatball Mix

Verstegen Chilli Con Carne Sauce Pure

Verstegen Yoghurt & Garlic Sauce

Red & Yellow Peppers

Garnish – Verstegen Decoration Italian Pure

## Method

Combine the minced beef with the water, Sambal Oelek and Meatball Mix.

Halve the peppers leaving on the stalk and fill with the meatball mix.

Drizzle with Yoghurt & Garlic Sauce and garnish with Decoration Italian.

Oven cook 180°C for 25–30 minutes or until cooked through.



**Verstegen** adds that extra something.

