



VEGETABLE FRIED RICE STUFFED PEPPERS



Golden Tiger

Fresh baked tri-color bell peppers stuffed with **Vegetable Fried Rice** and garnished with fresh cilantro and scallions. Yield: 6 Servings

Ingredients:

6 Cups	Vegetable Fried Rice [#5654390], Thawed
6 Each	Tri-Color Bell Peppers, Top & Seeds Removed
Garnish	Scallions, Sliced
Garnish	Cilantro, Chopped

Directions:

1. Preheat an oven to 350°F.
2. Fill each bell pepper with 1 cup of **Vegetable Fried Rice**.
3. Place the stuffed peppers in an oven-safe baking dish and bake for 15-20 minutes, or until the rice is heated throughout.
4. Garnish with scallions and cilantro.