

Stuffed Pepper Soup from Taste of Home

TOTAL TIME: Prep: 15 min. Cook: 45 min. **YIELD:** 8 servings (2 quarts).

2 pounds ground beef
6 cups water
1 can (28 ounces) tomato sauce
1 can (28 ounces) diced tomatoes, undrained
2 cups chopped green peppers
1/4 cup packed brown sugar
2 teaspoons salt
2 teaspoons beef bouillon granules
1 teaspoon pepper
2 cups cooked long grain rice
Chopped fresh parsley, optional

1. In a Dutch oven over medium heat, cook and stir beef until no longer pink; drain. Stir in next 8 ingredients; bring to a boil. Reduce heat; simmer, uncovered, until peppers are tender, about 30 minutes.
2. Add cooked rice; simmer, uncovered, 10 minutes longer. If desired, sprinkle with chopped fresh parsley.