



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM



## Mexican Stuffed Peppers

### Ingredients

- 1 pound of sweet peppers, halved and seeded
- 1 can refried beans
- 2 cups cooked rice
- 2 cups of your favorite cheese
- 2 TBSP lime juice
- 1 bunch of cilantro
- Salt and pepper

### Instructions

Preheat oven to 375.

Place peppers skin side down in a baking dish.

Mix together beans, rice, and lime juice.

Stuff peppers with bean and rice mixture.

Mix cheese and cilantro and sprinkle over peppers.

Bake 15 to 20 minutes until cheese is melted and peppers are tender.