



### Hartland Farm Wagyu Stuffed Green Peppers (Serves 6)

Preheat Oven to 350°F

- 6 Large Green Peppers
- $\frac{3}{4}$  Tsp. Salt
- 1 LB. Chocolate-Fed Wagyu Ground Beef
- $\frac{1}{2}$  Cup Chopped Red Onions
- 1 12-oz Can Whole Kernel Corn, drained
- 1 8-oz Can Tomato Sauce
- $\frac{1}{2}$  Cup Catsup
- 1 Tsp. Worcestershire Sauce
- 2 Cups Shredded Sharp Cheddar Cheese
- 1 Cup Panko Bread Crumbs

Wash peppers and slice the cap off the top, removing the stem. Remove the seeds and membranes and rinse out the peppers. Dip the peppers in boiling water for about a minute and then drain.

Salt the insides of the peppers and set aside. Brown the Wagyu Ground beef and onion in a pan. Add the corn, tomato sauce, catsup, and Worcestershire sauce. Simmer for 5 minutes.

Remove from heat and add the cheese, stirring until the cheese is well combined and melted.

Fill the peppers and place upright in a baking dish.

Top with bread crumbs and bake in the preheated 350°F for 40 minutes.

*Of course you could use red or yellow peppers but we like how the height-of-summer flavor of the green peppers and the sweetness of the whole kernel corn compliments our extraordinary Hartland Farm Wagyu ground beef.*

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