Stuffed Peppers

Ingredients

* 1 cup water
* 1/2 cup uncooked Arborio rice
* 2 green bell peppers, halved and seeded
* 1 tablespoon olive oil
* 2 green onions, thinly sliced
* 1 teaspoon dried basil
* 1 teaspoon Italian seasoning
* 1 teaspoon salt
* 1 pinch ground black pepper
* 1 tomato, diced
* 1/2 cup crumbled feta cheese

Directions

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.
2. In a medium saucepan, bring water to a boil. Stir in the rice. Reduce heat, cover, and simmer for 20 minutes. Remove from heat, and set aside.
3. Place the peppers cut-side down on the prepared baking sheet. Roast 25 to 30 minutes in the preheated oven, or until tender and skin starts to brown.
4. While the peppers are roasting, heat oil in a medium skillet over medium-high heat. Cook the onions, basil, Italian seasoning, salt, and pepper in oil for 2 to 3 minutes. Stir in the tomato, and cook for 5 minutes. Spoon in the cooked rice, and stir until heated through. Remove from heat, mix in the feta cheese, and spoon the mixture into the pepper halves.
5. Return to the oven for 5 minutes. Serve immediately.

Stuffed Mushrooms

These flavorful stuffed mushrooms are easy to prepare and bake. They're made with whole mushrooms, a few green onions, Parmesan cheese, bread crumbs, and seasonings. Just saute some of the filling ingredients, mix with the remaining filling ingredients, stuff the caps, and bake for 15 minutes. These Parmesan stuffed mushrooms make a tasty appetizer for a ball game, a party, or just about any holiday gathering.

**Yield:** Makes 20 Stuffed Mushrooms

**Ingredients:**

* 16 ounces medium mushrooms, about 20 mushrooms
* 4 green onions, tops included, finely chopped
* 1 small clove garlic, crushed and finely chopped
* 2 tablespoons butter
* 1 tablespoon olive oil
* 1/2 cup dry plain bread crumbs
* 1/4 cup grated Parmesan cheese
* 1/2 teaspoon Italian herb blend or dried leaf basil
* 2 tablespoons chopped fresh parsley
* 1/2 teaspoon seasoned salt
* 1/4 teaspoon ground black pepper

**Preparation:**

Wash mushrooms and remove stems. Chop the stems finely.

Heat oven to 350°. Grease a baking dish large enough to hold the mushroom caps in a single layer.

In a skillet over medium heat, melt the butter with olive oil. Add the chopped stems and cook, stirring, for 3 minutes. Add green onions and garlic and continue cooking, stirring, for 2 minutes longer.

Combine the stem mixture with the bread crumbs, cheese, Italian herbs or basil, parsley, salt, and pepper.

Fill the mushroom caps with the stuffing mixture and arrange in the prepared baking dish. Bake for 15 minutes.

Makes about 20 stuffed mushrooms, depending on size of the mushroom caps.