

## Mexican Rice Stuffed Peppers

2 boxes Rice - a - Roni Spanish Rice mix  
2 - 14.5 oz canned tomatoes  
1 large jar of salsa  
2 packets of Taco Seasoning  
2 - 15 oz cans black beans  
2 - 8 oz bags of shredded Mexican Cheese (or any variety)  
12 peppers: 3 each - red, yellow, orange, green  
1 large onion  
3 ears of corn  
1 bunch spring onions (green onions)  
1 large can black olives

1. Make rice according to box directions.
2. Peel and clean the corn. Char on the store top to give the corn color.
3. Drain and rinse black beans.
4. Put on pot of water to boil, this will be used to blanch the peppers
5. Chop onion into small pieces and sauté
6. Remove just the top of the peppers, pull out seeds. Chop the lids of the peppers and add to sautéed onions.
7. Once pot of water is boiling, add 4 peppers at a time, let them boil for about 3 min. Remove and place on paper towel to drain. Repeat until all peppers have been blanched.
8. Once the rice is done, combine with the salsa, black beans, Taco Seasoning, corn and onion/peppers.
9. Once all the ingredients are combined, stuff the peppers and place them standing up on a baking dish.
10. Peel and thinly slice green onions.
11. Drain and rinse black olives. Slice if necessary.
12. Bake 30 minutes or until center is hot, remove from oven and garnish with cheese, green onion and black olives. Return to the oven until cheese is melted.