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## INSIDE OUT STUFFED PEPPERS

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A variation of stuffed peppers made fast and easy with Italian sausage, green peppers, and corn simmered in a tomato sauce and served over white rice.

**Prep time** :10 minutes

**Cook time** :15 minutes>

4 servings

### INGREDIENTS

*1 package Bob Evans Italian Sausage, cut into 2-inch pieces (19 oz)*

1 medium green pepper, sliced

1 can tomato sauce (15 oz)

1/2 cup frozen corn

2 teaspoons Worcestershire sauce

3 cups cooked rice

### DIRECTIONS

In a nonstick skillet over medium heat, cook sausage and peppers until sausage is browned. Add tomato sauce, corn and Worcestershire sauce. Bring to a boil, cover and reduce heat to low. Simmer 15 minutes or until sausage is fully cooked. Serve over hot rice.

### FEATURED BOB EVANS PRODUCTS

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