

GRILLED STUFFED PEPPERS

(from www.tasteofhome.com)

Ingredients

- *3 large green peppers*
- *1 large tomato, peeled, seeded and chopped*
- *1 cup (4 ounces) shredded part-skim mozzarella cheese*
- *1/4 cup grated Parmesan cheese*
- *2 tablespoons minced fresh basil*
- *2 teaspoons dried oregano*
- *1-1/2 pounds bulk Italian sausage*
- *Additional shredded part-skim mozzarella cheese*

Directions

- Cut peppers in half lengthwise; remove stems and seeds. Set aside. In a large bowl, combine the tomato, cheeses, basil and oregano. Crumble sausage over mixture and mix well. Spoon into pepper halves.
- Prepare grill for indirect heat, using a drip pan. Place peppers over drip pan. Grill, covered, over indirect medium heat for 30-35 minutes or until sausage is no longer pink and peppers are tender. Sprinkle with additional cheese. **Yield:** 6 servings.