

# Cheesy Shrimp Stuffed Peppers

Submitted by Mark, UPS man extraordinaire

## Ingredients:

- 1 green bell pepper
- 1 red bell pepper
- 2 yellow bell peppers
- 1/4 cup margarine
- 3/4 cup onion, chopped
- 1/4 cup celery, chopped
- 1 pound shrimp, boiled
- 1 package frozen, chopped broccoli
- 1 can cream of mushroom soup
- 1/2 can cream of shrimp soup
- 1 cup Cheese Whiz
- 2 cups rice, cooked in shrimp stock
- 3/4 cup milk

## Directions:

Preheat oven to 350F. Cut off top third of each pepper, set tops aside. Remove seeds from peppers. In skillet with 1 inch of water, place pepper bottoms over high heat, heat until boiling. Reduce heat to low, cover and simmer 5 minutes.

Remove peppers from skillet and drain. Add pepper tops to water in skillet. Bring to a boil. Reduce heat to low.

Cover and simmer 1 to 2 minutes until tender. Drain. Saute onions and celery until transparent.

Add shrimp and cook for 5 minutes. Cook broccoli according to directions, then drain.

Combine 1/2 can cream of mushroom soup, cream of shrimp soup and Cheese Whiz, mix well. Add shrimp, onion and celery. Fold in broccoli and rice.

Fill peppers with mixture. In baking dish, combine 1/2 can cream of mushroom soup and milk. Carefully arrange stuffed peppers in soup mixture and bake in 350F oven for 35 minutes.

Serves 4.

Note: Color of bell pepper is just a personal preference, I used all green.

