



STUFFED GREEN PEPPERS

- 4 Green Pepper
- 3/4 Pound Ground Beef
- 1/2 Cup Cooked Rice
- 1 Egg
- 1/4 Cup Water
- 1 Tablespoon Minced Onion
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Cup Tomato Soup

DIRECTIONS

1. Wash and clean the peppers.
2. Combine remaining ingredients, except soup and mix thoroughly.
3. Fill pepper shells with meat mixture.
4. Place on a rack in pressure cooker.
5. Add soup.
6. Pressure cook at 15 pounds for 10 minutes.
7. Reduce pressure.