**Stuffed Bell Peppers**

Ingredients:

* 6 bell peppers, tops cut, stemmed and seeded
* ½ grass-fed ground beef or ground bison, cooked
* 3 cups quinoa, cooked
* 1 (4 oz) can of green chiles
* ½ cup diced, fire-roasted tomatoes
* 3 tablespoons chopped fresh cilantro
* 1 teaspoon cumin
* 1 teaspoon garlic powder
* ½ teaspoon paprika
* ¼ teaspoon sea salt
* ½ teaspoon black pepper

Instructions:

1. Preheat oven to 350.
2. In a large bowl, combine cooked beef and quinoa, green chiles, tomatoes, cilantro, cumin, garlic powder, paprika, salt, and pepper.
3. Spoon the filling into each bell pepper.
4. Place on baking dish and bake for about 25 - 30 minutes, or until peppers are tender.
5. Optional garnishes: salsa, green onions