

## **Stuffed Pepper Soup**

This soup has everything you like about a [classic stuffed pepper](#)—ground beef, rice, tomatoes, and CHEESE. Something about sprinkling some cheese (especially if it's white cheddar) over a hot cup of soup, almost brings a tear to your eye! But don't forget this soup is *filled* with sweet bell peppers, tender beef and hearty rice. It's perfect on its own or served with [cornbread](#) or a [salad](#). Switch things up by swapping the rice with a small pasta or other grains like quinoa or farro or use ground chicken or sausage in place of ground beef.

### **Ingredients**

- **1 tbsp.** extra-virgin olive oil
- **1** red bell pepper, chopped
- **1** green bell pepper, chopped
- **1** yellow bell pepper, chopped
- **1** onion, chopped
- **2** cloves garlic, minced
- **1 lb.** ground beef
- Kosher salt
- Freshly ground black pepper
- **6 c.** [Swanson Chicken Broth](#)
- **1** (28-oz.) can crushed tomatoes
- **1** (14-oz.) can fire-roasted diced tomatoes
- **2 tsp.** dried oregano
- **1 c.** white rice
- Shredded white cheddar, for serving
- Freshly chopped parsley, for serving



### **Directions**

1. In a large pot over medium heat, heat oil. Add bell peppers and onion and cook until soft, 7 minutes. Add garlic and cook until fragrant, 1 minute. Add ground beef and season with salt and pepper. Cook until no longer pink, 7 minutes. Drain fat and return to heat.

2. Add broth, crushed tomatoes, diced tomatoes, and oregano. Bring to a boil then reduce heat to a simmer. Add rice and simmer, covered, until rice is tender, about 40 minutes, adding water if necessary. Season with salt and pepper to taste.
3. Garnish with cheddar and parsley before serving.

## **Almond Joy Cookies - Just 4 Ingredients!**

These easy Almond Joy Cookies take just four ingredients and don't even require a mixer! No beating, no chilling, just mix 'em up and throw 'em in the oven EASY! You're going to love these ooey gooey fabulous cookies!

### **Ingredients**

- 1 14 oz bag sweetened coconut flakes
- 2 cups semi-sweet chocolate chips
- 2/3 cup chopped lightly salted almonds I used Blue Diamond Low Sodium Lightly Salted - light blue bag
- 1 14 oz can sweetened condensed milk regular or fat-free works



### **Instructions**

1. Preheat the oven to 325F.
2. Line a large baking sheet with parchment paper and set aside.
3. In a large bowl combine coconut, chocolate chips, almonds, and sweetened condensed milk.
4. Stir until combined.
5. Scoop out dough with a cookie scoop onto prepared baking sheet.
6. Moisten the tips of your fingers with water and shape into discs. Pat the tops flat.
7. Bake cookies for 12 to 14 minutes or until tips of coconut are just starting to turn golden brown.
8. Let cool on baking sheet.
9. Store cookies in an airtight container.

## Wassail (aka Hot Apple Cider)

### Ingredients

8 cups apple cider  
2 cups orange juice  
1/2 cup lemon juice  
4 whole cinnamon sticks  
12 whole cloves or 1 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg



### Instructions

1. Combine all ingredients in a large pan.
2. Bring to simmer over medium-low heat. Reduce heat and continue simmering for 45 minutes. Ladle into cups or mugs and enjoy!