



## One of a Kind Holiday Recipes

This is my go-to recipe for a healthy, hearty lunch/dinner. It's a gorgeous looking and tasting dish for holiday entertaining!

-Aida

### Aida's Stuffed Peppers and Zucchini

1lb of peppers (I like small sweet peppers or gypsy peppers because my kids prefer those)  
2-3 zucchinis  
1 pound of ground turkey (ground beef is ok too!)  
Half cup of rice, uncooked  
3-4 tablespoons cooking oil  
1 cup chopped onions  
2 cloves garlic, minced  
2 tablespoons tomato paste  
1 can of drained diced tomatoes  
Salt and pepper to taste  
3 tablespoons of special seasoning from Bosnia called Vegeta (if you have trouble finding, Italian seasoning will do just fine)  
Sour cream for serving

Preheat the oven to 350 degrees F.

Combine turkey, rice, oil, onions, garlic, tomato paste, diced tomatoes, salt & pepper and seasoning all together. Prepare the peppers by removing the tops of peppers and seeds. Use a small spoon to scoop out insides of zucchini, leaving ½-inch thick shells. Start stuffing each and placing into an oiled baking dish. Bake for about 1 hour (first ½ hour you can cover the baking dish with foil and then take off for the reaming ½ hour).

I like to serve it with sour cream (we are big sour cream lovers). Delish!