

## Stuffed Peppers

BON APPÉTIT MAY 1999

Yield Serves 8

### Ingredients

1 1/2 pounds sweet Italian sausages, casings removed  
1 1/2 cups coarsely grated zucchini (about 1 large)  
1/2 cup finely chopped red onion  
1/3 cup minced fresh parsley  
1/4 cup fine dry breadcrumbs  
1 large egg  
1 teaspoon ground black pepper  
3/4 teaspoon salt  
1/2 teaspoon minced fresh rosemary  
6-8 large sweet peppers (each about 4 to 6 ounces), halved lengthwise, seeded  
Fresh rosemary sprigs

### Preparation

Preheat oven to 350°F. Mix first 9 ingredients in large bowl until well blended. Fill pepper halves with sausage mixture, dividing equally and mounding slightly. Arrange in 13 x 9 x 2-inch baking dish. (Can be made 1 day ahead. Cover; chill.)

Bake peppers uncovered until tops are browned and thermometer inserted into filling registers 165°F, about 1 hour. Transfer peppers to platter. Garnish with rosemary sprigs and serve.