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Piiman No Nikuzume (Japanese Stuffed Peppers)

Pan-fried bell peppers stuffed with pork, onion, and breadcrumbs then drizzled with a sauce made up of soy sauce and mirin.



Recipe

Keywords:

piiman

nikuzume

japanese

stuffed

peppers

dairyfree

easy

one-pot

pork

ground

asian

main_dishes

servings: 3 **total time:** 35 minutes **recipe by:** [Frankie](#)

Ingredients

- 8 ounces ground pork
- 1/2 small yellow onion, finely chopped
- 1/4 cup panko breadcrumbs

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- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 3 small green bell peppers, cut in half lengthwise and seeds removed
- 1 TBSP peanut oil
- SAUCE:
- 1/2 cup water
- 1 TBSP soy sauce
- 1 TBSP mirin
- 1 TBSP cornstarch

[measurement conversion calculator](#)

Directions

1. In a large bowl mix together the ground pork, onion, breadcrumbs, egg, salt, and pepper until well combined.
2. Fill the halved bell peppers evenly with the pork mixture.
3. Heat the oil in a saute pan over medium heat. When the oil is hot lay the stuffed peppers pork-side down in the pan. Cover the pan with a lid and cook until the pork is well browned, 8 to 10 minutes.
4. Remove the lid from the pan and carefully flip the peppers over. Place the lid back on the pan

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5. Transfer the peppers pork-side up onto a serving dish and set aside.
6. Mix together the SAUCE ingredients in a bowl until well combined. Keep the pan over medium heat and stir in the sauce. Cook, while scraping the bottom of the pan with a wooden spoon, until sauce is thickened, about 3 minutes.
7. Spoon the sauce over the peppers and serve.

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