



From our family to yours we hope all the mom's, grandmothers, and mom's to be have an amazing mothers day!



Italian Sausage Stuffed Peppers

Prep Time: 20 Min Cook Time: 30 Min

Ingredients

5 red bell peppers
1 lb. spicy Italian ground sausage
1/2 c. cremini mushrooms, finely chopped
2 c. steamed long grain white rice
2 tsp. Italian seasoning
1 tsp. garlic powder
1/2 tsp. onion powder
1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper, plus more for serving
1 1/2 c. shredded Italian blend cheese, divided
Finely chopped parsley, for serving

Directions

1. Preheat oven to 350° and grease a casserole dish. Slice off tops of bell peppers, then remove the membranes and seeds and discard. Arrange empty peppers standing up in prepared casserole dish.
2. In a large skillet over medium heat, cook sausage until browned, 8 to 10 minutes. Stir in mushrooms and rice, then add Italian seasoning, garlic powder, onion powder, salt, pepper, and 1/2 cup cheese. Stir until cheese is completely melted.
3. Spoon sausage mixture into bell peppers and top with remaining cheese. Bake until cheese is completely melted, 8 to 10 minutes. Season with pepper and top with parsley. Serve immediately.



Happenings in the Area

Bark at the Park; May 14th 7pm
St. Mary's Fair; May 25th-28th
Flower Day at Eastern Market; May 20th
American Heart Association Walk; May 12th
Ferndale Memorial Day Parade; May 28th

There are a lot more exciting events happening this month! Just google things to do in Michigan this month to get a full list!
Lots of festivals, carnivals, and pool openings!

SUMMER
is coming...

Summer is around the corner can you believe it? This is the perfect time to get your kids scheduled for their cleanings or even if they need some fillings done! We know how hectic the school year can be. Give us a call!



\$25 Gift Card? How can I get mine?

For every new patient you refer, a [\\$25 gift card](#) is sent to you!

Additionally, we are running a **New Patient Special** of \$79 which includes an exam, cleaning, and x-rays.

Thank you for allowing us to take care of all your dental needs. The highest compliment we can receive is the referral of family and friends.



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