

**TOTAL TIME**

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

6

COOKING LEVEL

Easy

RECIPE | PEPPERS

FIRE ROASTED PEPPERS

**INGREDIENTS
(FIRE ROASTED
PEPPERS)**

2 lbs Pure Flavor® Aurora Bites
Mini Peppers
(or any Pure Flavor® Sweet Bell
Peppers)
2 oz. olive oil
1 tsp. cayenne pepper
1 tsp. mustard powder
1 tsp. black pepper
1 tbsp. kosher salt

**INGREDIENTS
(HORSERADISH
MUSTARD)**

1 tsp. mustard powder
4 oz. white wine
6 oz. Dijon mustard
1 oz. horseradish
1 tbsp. kosher salt
3 oz. sugar

DIRECTIONS**FIRE ROASTED PEPPER**

1. Combine oil and spices, toss peppers with mixture, roast on high heat over an open flame or on a grill or grill pan.

HORSERADISH MUSTARD

1. Simmer wine, add mustard powder.
2. Combine remaining ingredients, reserve.

ASSEMBLY

1. Season with kosher salt to taste, toss with horseradish mustard, or serve on the side with (optional) parsley.

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