



## RECIPE | PEPPERS

# CREAMY GARLIC MINI PEPPERS



25 min

5 min  
PREP.

20 min  
COOKING



4



easy

## INGREDIENTS

Recipe created by *Mary Harp*

**1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers  
**2 tbsp** butter  
**4** garlic cloves, minced  
**¼ tsp** crushed red pepper flakes  
**½ cup** bone broth  
**½ cup** sour cream  
**½ cup** half & half cream  
**1 tbsp** flour

**½ cup** Parmesan cheese  
Fresh or dried parsley, optional  
Salt & pepper, to taste  
**1** loaf baguette, sliced



## DIRECTIONS

- 1 Wash and dry peppers, then pierce with a knife to keep them from bursting while cooking.
- 2 Heat butter in a large skillet on medium high heat then add peppers and cook until they reach a nice brown color. Keep flipping the peppers and moving them around in the pan so they get browned all over. Reduce heat to medium low and add garlic, red pepper flakes and a pinch of salt. Cook until fragrant. Add a splash of water to the pan and cover with a lid. Allow the peppers to cook for a few additional minutes until soft.
- 3 In a large jar, add bone broth, sour cream, cream, and flour. Shake well until smooth to create a slurry. Pour the sauce into the skillet. Sprinkle in Parmesan cheese and stir until sauce is smooth and melted. Season with additional salt and pepper to taste. Garnish with parsley and serve with a baguette.