

RECIPE | PEPPERS



EYEBALL ROASTED RED PEPPER DIP



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INGREDIENTS

- 2 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, divided
- 1 lb** Pure Flavor® Mini Cucumbers
- 2** eggs, boiled
- 1** bag tortilla chips
- 1** onion, sliced
- ½** red beet
- 1 cup** cheddar cheese, sliced
- ¼ cup** tomato paste

- ¼ cup** olives, sliced
- 2 tsp** lime juice
- 1 tsp** cilantro, chopped
- 1 tsp** garam masala
- 1 tsp** salt
- 1 tsp** pepper
- ½ tsp** ginger, grated

DIRECTIONS

- 1** Preheat the oven to 400 °F. Wrap the beet in foil & bake for 40 minutes.
- 2** Place 1 lb peppers on a foil-lined tray & bake for 20 minutes, flip and bake for another 30 minutes.
- 3** Remove the beet from the oven and let cool until it can be peeled & chopped.
- 4** Remove peppers, cover with foil, and let cool. When cooled, remove stems and seeds from the peppers, peel off the skin, & place peppers into blender.
- 5** Sauté the onion until translucent, then add to blender along with beet, ginger, tomato paste, cilantro, garam masala, lime juice, and salt & pepper. Blend until combined then transfer dip into a bowl.
- 6** Make the egg "eyeballs" by slicing eggs in half & top the yolk with a small piece of black olive. Add on top of dip and arrange black olives into a mouth.
- 7** Use cucumbers, cheese, tortilla chips, and additional peppers to dip.



50 min

10 min PREP. | **40 min** COOKING



8



easy