



RECIPE | PEPPERS

# EYEBALL ROASTED RED PEPPER DIP



50 min

10 min  
PREP.

40 min  
COOKING



8



easy

## 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.

PURE-FLAVOR.COM

