

RECIPE | PEPPERS

# FALL FLORAL BOARD



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## INGREDIENTS

- 2 8 oz** Pure Flavor® Organic Aurora Bites Mini Sweet Peppers,
- 3** sliced for dip
- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes
- 4** Pure Flavor® Mini Cucumbers, sliced
- 1 small** wheel Brie cheese
- 1 small** cluster green grapes

- 1 package** crackers
- 1 package** salami
- 1 package** prosciutto
- 1 cup** green olives
- Fresh thyme, optional



## DIRECTIONS

- 1 Preheat oven to 400°F. Place all the peppers from one bag on a baking sheet and roast until tender. Remove and set aside to cool.
- 2 Chop half the roasted mini peppers and purée the rest. Combine well in a bowl until smooth. Season with salt and pepper.
- 3 Place wheel of Brie cheese in the center of a large serving board. Top with fresh thyme.
- 4 Arrange the other ingredients around it, starting with fresh produce followed by meat and crackers until the board is full.
- 5 In a small bowl, serve the mini pepper dip with the board.



**40 min**

**20 min**  
PREP.

**20 min**  
COOKING



**6**



**easy**