




RECIPE | PEPPERS

# FALL FLORAL BOARD

  
**40 min**  
20 min  
PREP.  
20 min  
COOKING

  
**6**

  
**easy**



## 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.

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