

RECIPE | PEPPERS

FIRE ROASTED PEPPERS



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INGREDIENTS

Fire Roasted Peppers:

- 2 lbs Pure Flavor® Aurora Bites™ mini peppers (or any Pure Flavor® bell peppers)
- 2 oz. olive oil
- 1 tsp. cayenne pepper
- 1 tsp. mustard powder
- 1 tsp. black pepper
- 1 tbsp. kosher salt

Horseradish Mustard:

- 1 tsp. mustard powder
- 4 oz. white wine
- 6 oz. Dijon mustard
- 1 oz. horseradish
- 1 tbsp. kosher salt
- 3 oz. sugar

DIRECTIONS

Fire Roasted Pepper:

1. Combine oil and spices, toss peppers with mixture, roast on high heat over an open flame or on a grill or grill pan.

Horseradish Mustard:

1. Simmer wine, add mustard powder.
2. Combine remaining ingredients, reserve.

Assembly:

1. Season with kosher salt to taste, toss with horseradish mustard, or serve on the side with (optional) parsley.



TOTAL TIME

60 minutes

PREP TIME

15 minutes

COOK TIME

45 minutes

SERVES

4-6

COOKING LEVEL

Easy