

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