



RECIPE | PEPPERS

GRILLED MINI PEPPERS WITH GOAT CHEESE



18 min

15 min
PREP.

3 min
COOKING



6



easy

INGREDIENTS

1lb bag Pure Flavor® Aurora Bites Mini Sweet Peppers

4oz goat cheese

½ tbsp olive oil

1 tsp rosemary, minced

1 tsp thyme, minced

Kosher salt and ground black pepper to taste



DIRECTIONS

- 1 Heat grill to medium-high heat.
- 2 Slice peppers in half lengthwise, place halved peppers on baking sheet. Add goat cheese to the center of all sliced peppers. Sprinkle with thyme, salt and pepper.
- 3 Place peppers on hot grill, cooking until peppers are charred to your liking and goat cheese is golden, about 3 minutes.
- 4 Remove peppers and place in serving plate. Serve warm.