

RECIPE | PEPPERS

HOLIDAY CHARCUTERIE CONES



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INGREDIENTS

1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, tops cut off
1 dry pint Pure Flavor® Sangria® Tomato Medley
1 Pure Flavor® Long English Cucumber, sliced into strips
1 brick orange cheddar cheese, cut into stars
1 package assorted charcuterie meats
1 package of bread sticks
Rosemary for garnish

DIRECTIONS

1. Cut parchment paper into perfect squares and then cut them in half on a diagonal to make 2 triangles. Roll into cones and tuck the excess inside the cone so that it doesn't unravel.
2. Take wooden skewers and thread 1 cheese star, a tomato and several slices of charcuterie meat on it. Take 1 mini pepper and put a tomato inside. Stick the skewer into the tomato to make it stand up inside the pepper.
3. Fill the bottom of the cone with tomatoes. Add 2 breadsticks, slices of cucumber and the pepper with the charcuterie skewer inside the cone. Garnish with rosemary.



TOTAL TIME

20 minutes

PREP TIME

20 minutes

COOK TIME

N/A

SERVES

6

COOKING LEVEL

Easy