



## RECIPE | PEPPERS

# MINI PEPPER TACOS



80 min

75 min  
PREP.

5 min  
COOKING



6



easy

## INGREDIENTS

**1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers  
**1 ½ lbs** skirt steak, cut into bite-size pieces  
**3** cloves garlic, minced  
**1 cup** pico de gallo  
**1** small white onion, finely chopped  
**2 tbsp** reduced sodium soy sauce  
**2 tbsp** lime juice, freshly squeezed  
**2 tbsp** canola oil, divided

**2 tsp** chili powder  
**1 tsp** ground cumin  
**1 tsp** dried oregano  
Cilantro, chopped, for garnish



## DIRECTIONS

- 1 Slice peppers in half lengthwise and set aside.
- 2 In a medium bowl, combine soy sauce, lime juice, 1 tablespoon canola oil, garlic, chili powder, cumin, and oregano. Transfer to a large sealable plastic bag and add the steak.
- 3 Place steak in fridge to marinate for 1 hour.
- 4 Heat the remaining oil in a skillet over medium high heat. Add the steak and marinade from the bag. Stir often until steak has browned and marinade has reduced, about 5 minutes.
- 5 Remove from heat and stuff each pepper with steak, pico de gallo, onions, and garnish with cilantro. Enjoy!

Pro Tip: For extra flavor, let marinate for up to 4 hours, turning the bag occasionally.

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