

RECIPE | PEPPERS

# MINI PEPPER TACOTIZERS



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Recipe created by *Laura Ashley Johnson*



## INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, halved and seeded
- 1 lb** lean ground turkey
- 4 oz** Mexican cheese, shredded
- ½ cup** fire-roasted salsa
- 2 tbsp** taco seasoning
- 1 tbsp** olive oil

**Optional toppings:** Sour cream, guacamole, Pico de Gallo, cilantro, crushed tortilla chips and olives.

## DIRECTIONS

- 1 Bring a skillet to medium-high heat. Add olive oil, ground turkey and taco seasoning. Break apart the meat into small pieces. Cook for 8 minutes.
- 2 Add salsa and cheese. Stir until cheese is melted.
- 3 Fill each mini pepper with 1 tbsp of taco filling. Air fry the peppers for 10-12 minutes at 350°F.
- 4 Remove from air fryer and garnish more cheese. Enjoy!



**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**10**



**easy**