



RECIPE | PEPPERS

# MINI PEPPER TACOTIZERS



30 min

10 min  
PREP.

20 min  
COOKING



10



easy

## INGREDIENTS

Recipe created by *Laura Ashley Johnson*

**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!

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