

RECIPE | PEPPERS

MINI SWEET PEPPER TART



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Recipe created by *Isabella Saba*

INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, divided
- 2** Pure Flavor® Yellow Sweet Bell Peppers
- 2** Pure Flavor® Red Sweet Bell Peppers
- 1** poblano pepper
- 4** garlic cloves, unpeeled
- 1 pkg** puff pastry
- 1** egg
- 1 lb** sausage, uncased

- ¾ cup** heavy cream
- ¾ cup** crumbled fet
- 5 tbsp** oregano
- 2 tbsp** olive oil
- 2 tbsp** flour
- ½ tsp** smoked paprika
- Salt & pepper, to taste



1 hr 45 min

15 min PREP. | **90 min** COOKING



6



easy

DIRECTIONS

- 1** Preheat the oven to 425°F. Add the half the mini peppers, bell peppers, poblano, and garlic to baking sheet and roast for 15 minutes. Set aside the mini peppers and garlic in a bowl and cover.
- 2** Roast bell peppers and poblano for an additional 15 minutes then remove and add to the bowl to steam for 10 minutes.
- 3** Lower oven to 375°F. Roll the pastry press into baking dish, top with parchment paper & baking beans and bake for 20 minutes. Remove the paper & beans and bake for an additional 10 minutes then set aside to cool.
- 4** Peel peppers, slice and add to large bowl with peeled garlic. Mix all together with oil, oregano, and salt & pepper.
- 5** Whisk together cream, egg, paprika, and salt & pepper to taste.
- 6** Spoon the pepper mixture into the tart shell and pour the cream on top.
- 7** Add sausage, remaining mini peppers, feta, and oregano and bake for 25-30 minutes.