



## RECIPE | PEPPERS

# MINI SWEET PEPPER TART



15 min  
PREP.

90 min  
COOKING



6



easy

1 hr 45 min

## 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  
**2/3 cup** heavy cream

**2/3 cup** crumbled feta  
**5 tbsp** oregano  
**2 tbsp** olive oil  
**2 tbsp** flour  
**1/2 tsp** smoked paprika  
 Salt & pepper, to taste

Recipe created by *Isabella Saba*



## DIRECTIONS

- 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.
- Roast bell peppers and poblano for an additional 15 minutes then remove and add to the bowl to steam for 10 minutes.
- 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.
- Peel peppers, slice and add to large bowl with peeled garlic. Mix all together with oil, oregano, and salt & pepper.
- Whisk together cream, egg, paprika, and salt & pepper to taste.
- Spoon the pepper mixture into the tart shell and pour the cream on top.
- Add sausage, remaining mini peppers, feta, and oregano and bake for 25-30 minutes.

PURE-FLAVOR.COM

