

RECIPE | PEPPERS

# PANEER STUFFED PEPPER TACOS



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Recipe created by *Tanya Anurag*



## INGREDIENTS

- 2 3ct** Pure Flavor® Craft House Collection® Aurora Sweet Long Peppers
- 1 cup** potatoes, mashed
- 1 cup** paneer, crumbled
- 1 cup** Mexican cheese blend, shredded
- 2 tbsp** cilantro, chopped
- ½ tsp** Morton seasoning blend
- ¼ tsp** black pepper
- ¼ tsp** paprika
- Salt, to taste
- Fresh cilantro, for garnish

## DIRECTIONS

- 1** Preheat the oven to 400°F.
- 2** In a medium sized bowl, take all the ingredients except the peppers and mix them well.
- 3** Cut the top and the end off the peppers, then cut in half along the length of the peppers. De-vein and de-seed the pepper, if needed.
- 4** Stuff the paneer, potato, and cheese mix into the peppers.
- 5** Put the stuffed peppers in an oven safe dish and bake for 15 minutes. The peppers should soften, but do not overcook.

- 6** Remove peppers from the oven and sprinkle on top, a little more cheese and put them back in the oven to broil for 2 minutes, until the cheese turns golden brown.
- 7** Remove peppers from the oven, garnish with cilantro and serve warm.

Pro Tip: If you are using store bought paneer, cut them into small pieces and leave them in warm water for 5 minutes before you crumble it. This will make the paneer soft and easier to crumble.



**27 min**

**10 min** | **17 min**  
PREP. | COOKING



**2**



**easy**