



RECIPE | PEPPERS

PANEER STUFFED PEPPER TACOS



10 min
PREP.

17 min
COOKING



2



easy

INGREDIENTS

Recipe created by Tanya Anurag

- 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.

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