



RECIPE | PEPPERS

PEPPER CUPS



10 min
PREP.



6



easy

30 min

20 min
COOKING

INGREDIENTS

- 1 bag Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers
- 2 oz ricotta cheese
- 1 package phyllo dough
- 1 bunch fresh basil, chopped
- 2 tbsp balsamic glaze
- 2 tbsp olive oil
- Salt and pepper to taste



DIRECTIONS

- 1 Defrost your phyllo dough and preheat oven to 450° F. Place dough in muffin pan cups.
- 2 Cut peppers into quarters and seed them. Place peppers on baking sheet and drizzle with olive oil, coat them well.
- 3 Sprinkle with salt and pepper to taste. Roast until tender and charred, about 20 minutes. Set aside.
- 4 Finely chop peppers and ricotta cheese. Add to a small bowl.
- 5 Fill each phyllo cup with peppers and ricotta cheese.
- 6 Garnish with basil and drizzle with balsamic glaze!

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