



## RECIPE | PEPPERS

# PEPPERS WITH CHEESY BRUSCHETTA



20 min

5 min  
PREP.

15 min  
COOKING



10



easy

## INGREDIENTS

- 1.5 lb Pure Flavor® Craft House Collection® Seedless Mini Peppers
- 2 baguettes, sliced
- 6 oz gouda, shredded
- 5 tbsp olive oil, divided
- 4 tbsp fresh basil leaves
- 2 tbsp capers, drained
- 1 tsp sugar
- Salt & pepper, to taste



## DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Slice peppers into rounds.
- 3 In a pan over medium heat, add 3 tablespoons oil and peppers and cook for 5 minutes.
- 4 Sprinkle with sugar and continue cooking for 2 more minutes. Stir in the capers and basil and add salt and pepper to taste. Set aside.
- 5 Brush remaining oil on the top side of each slice of bread and sprinkle with cheese. Arrange them on a sheet pan lined with parchment paper and toast until lightly browned, about 8 minutes.
- 6 Remove from the oven and top each slice with a spoonful of the pepper mixture.
- 7 Serve immediately.

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